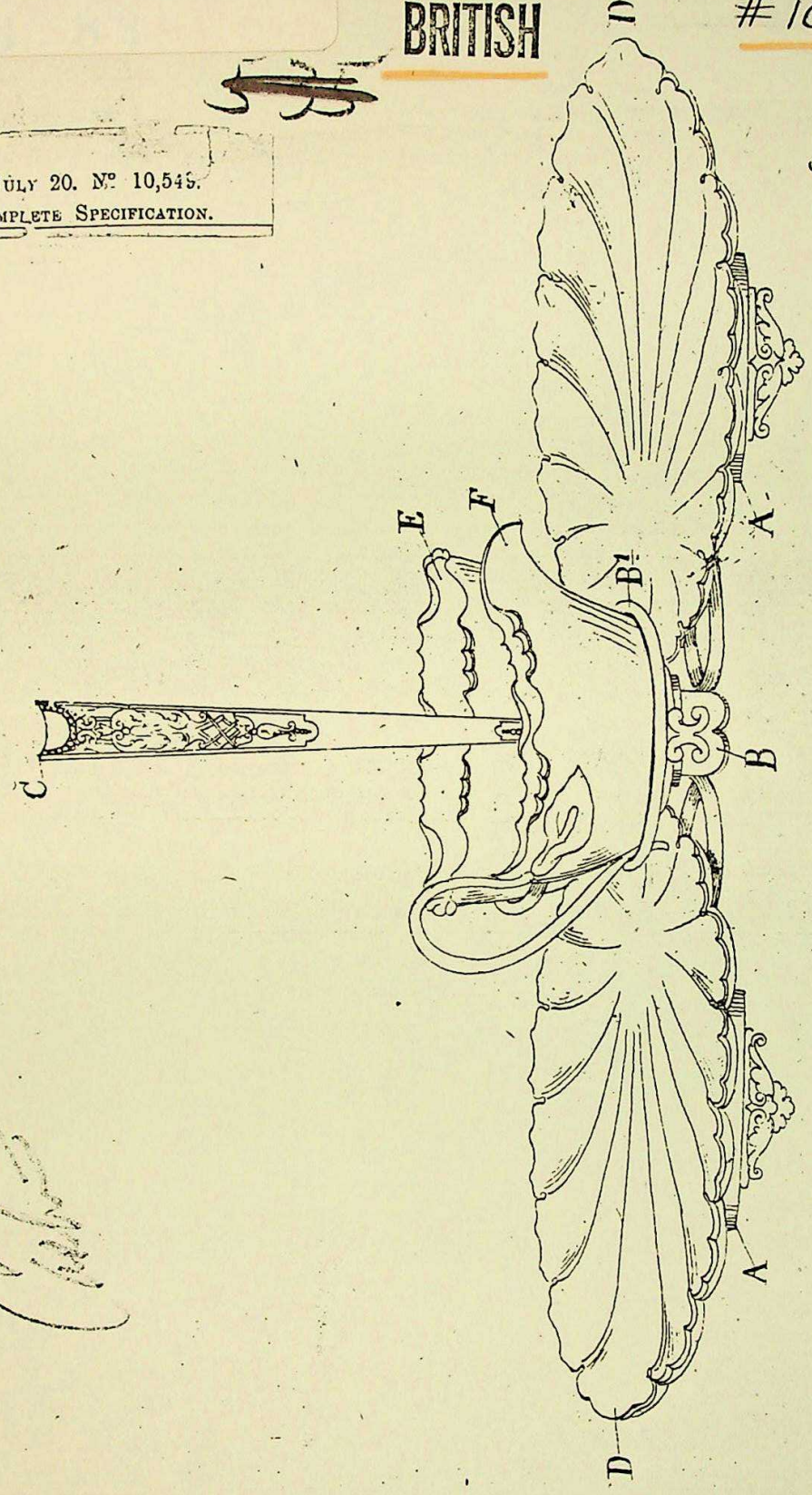
D 7/543

BRITISH

#10,549

3 sheets
Sheet 1

A.D. 1888. JULY 20. Nº 10,549.
DIXON'S COMPLETE SPECIFICATION.



6 INCHES
SCALE

from 220/23.83 X

* See back for more views.
NO SPEC. ATTACHED AND ONLY 2 OF 3 SHEETS - DRAWINGS ATTACHED.

A.D. 1888. JULY 20. Nº 10,549.
DIXON'S COMPLETE SPECIFICATION.

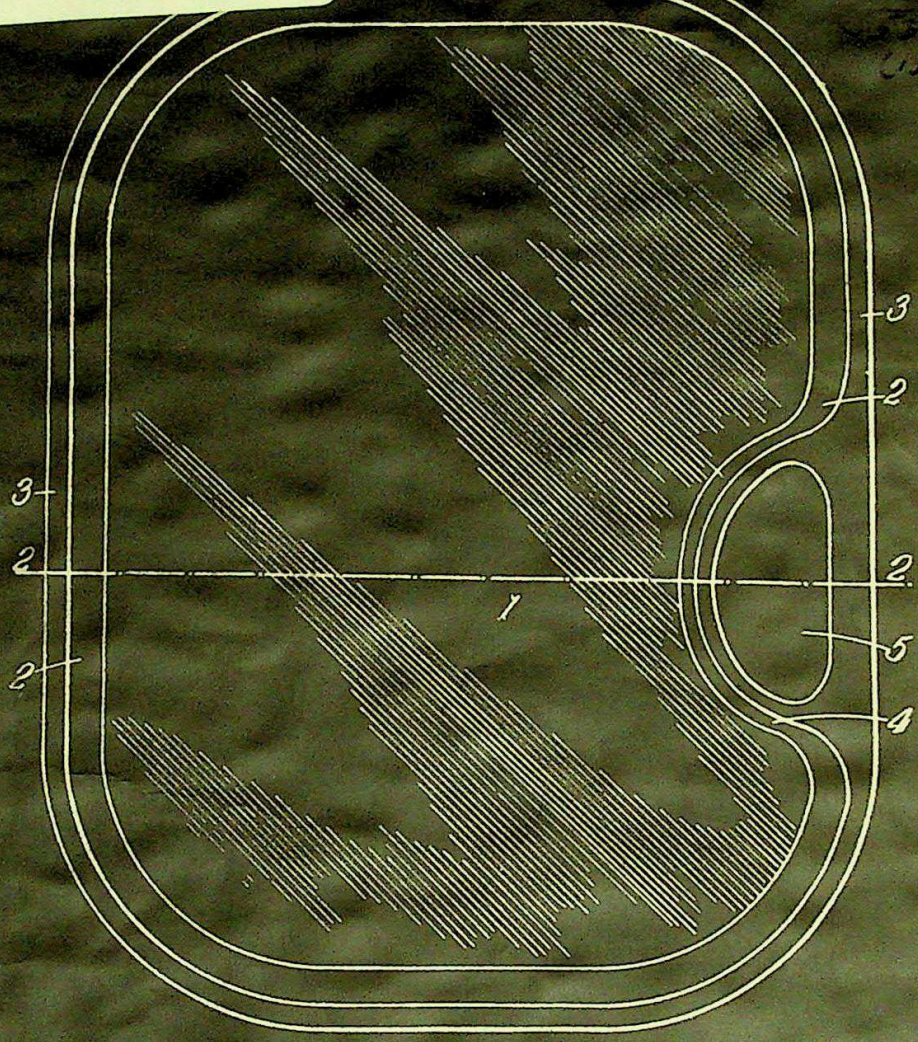
Castors

SCALE 6 INCHES.

10,549 - 1888

3 Sheets
Sheet 2

351,512 BRITISH
92
D7/543



[This Drawing is a reproduction of the Original on a reduced scale.]

Fig. 2.

Fig. 3.

Fig. 4.

Charles & Read Ltd. Photo Litho.

PATENT SPECIFICATION

351,512

Application Date: March 20, 1930. No. 8903/30.

Complete Left: Dec. 10, 1930.

Complete Accepted: June 22, 1931.

LIBRARY AUG 7 '31 PATENT OFFICE

PROVISIONAL SPECIFICATION.

Improvements in and relating to Waiters' Trays.

I, LEWIS GASCOINE, a British subject, of 39, Saint Andrews Hill, London, E.C.4, do hereby declare the nature of this invention to be as follows:—

The present invention relates to improvements in waiters' trays and has particular reference to the type of tray which is used on licensed premises, that is to say, a tray whereupon the drinks which have been ordered are served and the change, if any, is placed upon the tray.

In many cases it is found that liquor spills from the receptacles on to the tray and comes into contact with the change or cash thereon to be received by the customer. This is objectionable, and one object of the present invention is to avoid this inconvenience.

In carrying out the invention, therefore, the tray is provided with a platform at one part, such as one end, containing a well. This platform is raised above the normal level of the tray and any change that is to be delivered to the customer is placed in the well on the platform. The arrangement is such that the money to be received by the customer does not come into contact with any liquid which has been spilled from the receptacle containing same upon the tray proper.

The said platform may be formed integral with the tray, but according to a modification, the platform constituting a cash well may be formed independently of, but adapted to fit, the tray and to be attached thereto by any suitable mechanical device, such as nuts and bolts, spring biassed hooks, clips or the like or may be span or sprung over.

The tray itself may be formed of metal, glass, wood or any suitable composition of matter and the well in the platform may obviously be of any predetermined form or shape. It is desirable to arrange the well in such a manner that any coins contained therein may be readily drawn out.

Dated this 15th day of March, 1930.

For the Applicant,
T. E. ROBERTSON,
43—46, Southampton Buildings,
Chancery Lane, London, W.C.2.

COMPLETE SPECIFICATION.

Improvements in and relating to Waiters' Trays.

I, LEWIS GASCOINE, a British subject, of 39, Saint Andrews Hill, London, E.C.4, do hereby declare the nature of this invention and in what manner the same is to be performed, to be particularly described and ascertained in and by the following statement:—

The present invention relates to improvements in waiters' trays of the ordinary kind, comprising simply a flat base and an upturned rim.

Such trays are used to serve drinks in licensed premises, the change, if any, being placed upon the tray with the drinks.

The object of the invention is to prevent the change from coming into contact with liquor spilt upon the tray.

With this object in view the invention consists of a waiter's tray consisting of a flat base and an upturned rim and provided with a raised platform having a shallow well or recess in it to receive cash, the platform being integral with the tray, or constructed separately and connected to it, as hereinafter described.

The tray itself may be formed of metal, glass, wood or any suitable composition of matter and the well in the platform may obviously be of any predetermined form or shape. It is desirable to arrange the well in such a manner that any coins contained therein may be readily drawn out.

The invention will now be more fully described with reference to the accompanying drawings wherein:—

Figure 1 shows a plan view of a waiter's

tray constructed according to the present invention.

Figure 2 being a section on line 2—2 of Figure 1.

Figure 3 is a similar section through a modified construction of tray and

Figure 4 is a similar section of a further modification.

Referring now to Figures 1 and 2, the waiter's tray is of usual construction, that is to say it consists of a base 1, side walls 2, capped by a beading or flange 3. At a suitable part of the tray—shown in the drawing as at the side—a raised platform 4 is provided which has on the top a shallow well or recess 5, this platform is obtained either by pressing or stamping or by moulding, according to the material of which the tray is made and forms an integral part of the tray.

When the tray is in use, any change which the waiter may have to give is placed in the well or recess 5 in the raised platform 4 and in this way it is kept free from any liquid which may have been spilt on the tray. The recess 5 is made of such a shape that the coins can be readily removed therefrom.

In the modification shown in Figure 3 the platform 4 with its recess 5 is made separately from the tray and is secured thereto by means of a wire hinge 6 the point of connection being preferably in the flange 3 of the tray, this will enable the platform to be raised clear of the tray so that the latter can be properly cleaned.

In the modification shown in Figure 4, the platform 4 is shown secured to the tray by means of a spring clip 7 passing over and engaging the flange 3 of the tray, so that the platform 4 can be removed altogether if necessary or desirable.

I am aware of United Kingdom Patent Specification No. 660 of 1901 and claim nothing described or claimed therein.

Having now particularly described and ascertained the nature of my said invention and in what manner the same is to be performed, I declare that what I claim is:—

1. A waiter's tray consisting of a flat base and an upturned rim and provided with a raised platform integral with it and having a shallow well or recess in it substantially as described with reference to Figures 1 and 2 of the accompanying drawing and for the purpose set forth.

2. A waiter's tray consisting of a flat base and an upturned rim and provided with a separately constructed raised platform having a shallow well or recess in it and connected to the tray substantially as described with reference to Figure 3 or Figure 4 of the accompanying drawing and for the purpose set forth.

Dated this 9th day of December, 1930.

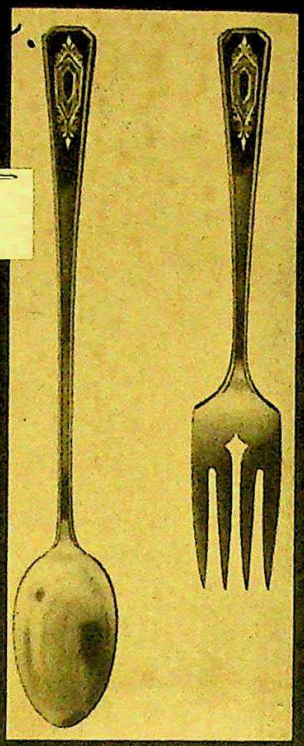
For the Applicant,
THOS. E. ROBERTSON,
High Holborn House,
52—54, High Holborn, London, W.C.1.

Redhill: Printed for His Majesty's Stationery Office, by Love & Malcomson, Ltd.—1931.

SUMMER APPEAL PANORAMA

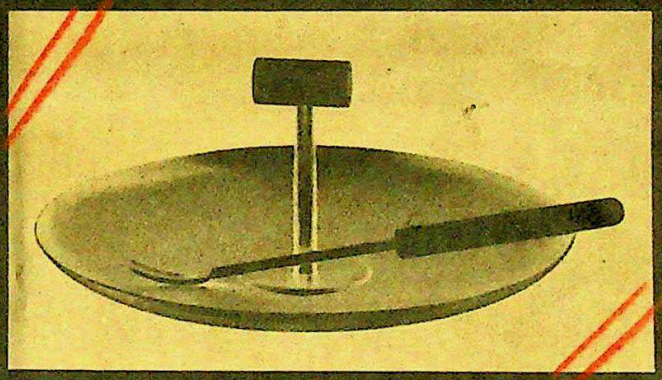
FOR SUMMER MONTHS WHAT MORE APPEALING THAN THE COOL, APPETIZING SERVICE OF BEETLEWARE FOR SUPPER IN THE GARDEN. EFFORTLESS MEALS SERVED ON LIGHT WEIGHT, GAILY COLORED DISHES APPEAL TO THE MODERN HOUSEWIFE DURING HOT WEATHER

D7/543



ITEMS IN SILVERWARE HAVE A DEFINITE PLACE IN SUMMER PREMIUM USE, SUCH AS THESE LONG HANDLED SPOONS NEEDED FOR COOLING DRINKS AS WELL AS SALAD FORKS THAT SERVE SO MANY DIFFERENT PURPOSES

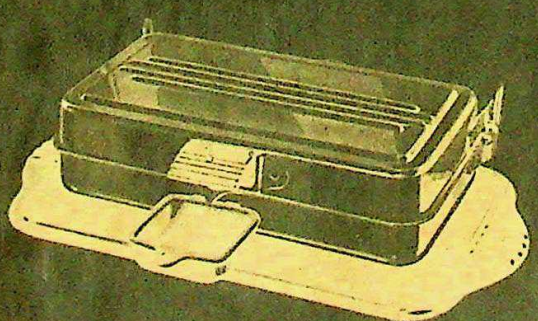
WHAT COULD BE MORE APPRECIATED WHEN THE WEATHER IS HOT THAN ONE OF THESE SIX-PIECE "SATIN-RAY" ALUMINUM BEVERAGE SETS WITH PITCHER, FOUR TUMBLERS AND SERVING TRAY. CAN BE HAD INDIVIDUALLY

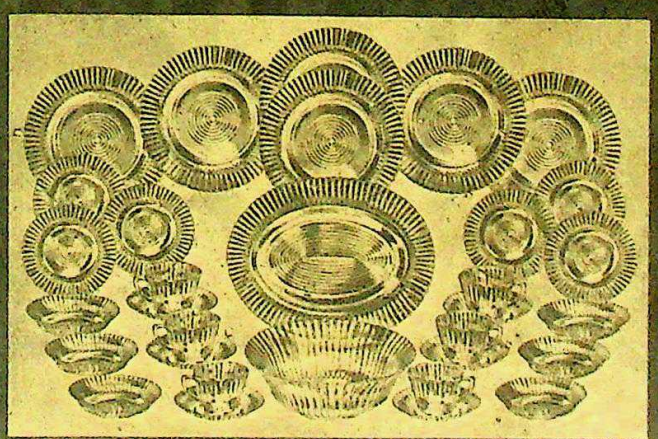


HOLDING AN UNDENIABLE PLACE IN SUMMER IS THIS APPEALING TID-BIT SERVER, IN ITS BEAUTY OF SIMPLICITY OF DESIGN, AUGMENTED BY LASTING, BRILLIANT CHROME, WITH RICH IVORY CATALIN FINIAL AND FORK HANDLE, AS AN IRRESISTIBLE GIFT

THIS 32-PIECE DINNER SET IN ROSE PINK PETALWARE GLASS IS FASHION'S DECREE FOR SUMMER USE. IT HARMONIZES WITH ALL TABLE DECORATIONS, AND ITS BEAUTY IS AN AID TO APPETITE. MANUFACTURING FACILITIES BRING ITS PRICE TO MODEST LIMIT

TABLE COOKING VIA THE ELECTRIC GRILL IS SUMMER'S APPROVED WAY, AND THIS GRILL AND SANDWICH TOASTER, WITH DRIP LIP AND CAP, IS THE LAST WORD, WHILE THE PRICE MAKES IT AVAILABLE FOR THE WIDEST USES





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RETURN TO
DESIGN DIV.

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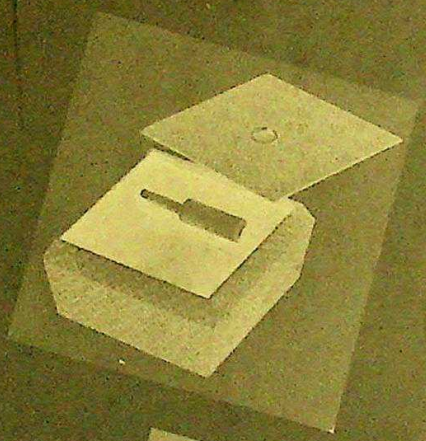
543
PREMIUM PRACTICE
August, 1937
p. 17

CONTAINER PREMIUM AND DESIGN PANORAMA

APPEALING TRAYS, LIKE THE ONE PICTURED ABOVE, ARE IDEAL FOR USE BY HANDKERCHIEF MANUFACTURERS, FOR CANDY, FOR SILVERWARE AND OTHER PRODUCTS, BECAUSE THEY FIND SO MANY LATER USES IN MOST HOMES

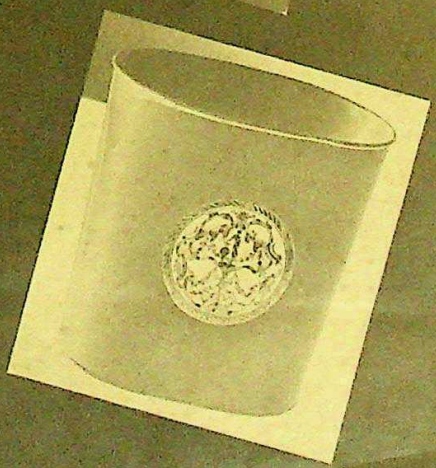
WASTE PAPER BASKETS, IN ATTRACTIVE LITHOGRAPHED DESIGNS, LEND THEMSELVES PECULIARLY AS CONTAINERS FOR ASSORTMENTS OF PRODUCTS OR AS CREATORS OF LARGER SALES UNITS, AS MANY CONCERNS REALIZE

SEWING BOXES, LIKE THE ONE AT THE RIGHT, ARE EXCELLENT CONTAINER PREMIUMS, SUITED FOR CANDY, SALTED NUTS, TOILET ARTICLES, ETC., AND MAY BE MADE IN SPECIAL SIZES TO FIT INDIVIDUAL NEEDS



ANOTHER POPULAR LINE OF WASTEBASKETS COMES BOTH IN ROUND AND OVAL SHAPES, LITHOGRAPHED IN IVORY, BLUE OR GREEN, IN MODERN DESIGNS, THE SIZES BEING LARGE ENOUGH TO HOLD A VARIETY OF PRODUCTS

THE HUMBLE GALVANIZED PAIL HAS HUNG UP AS MANY PREMIUM CONTAINER VICTORIES AS ITS SOPHISTICATED RIVALS, BECAUSE EVERY HOME HAS NEED FOR ONE OR MORE OF THEM, AND THE PRICE BASIS IS ATTRACTIVE



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D7-550
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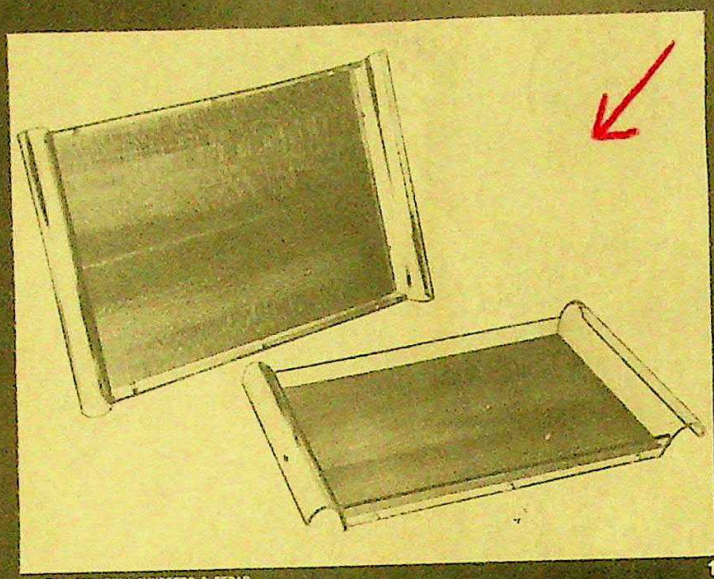
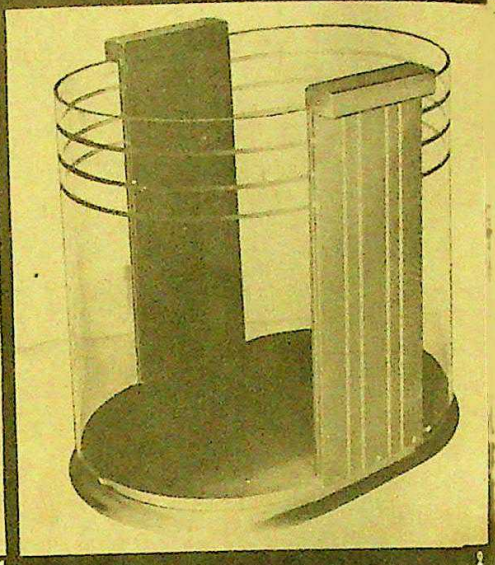
Modern Plastics
Dec. 1945
page 130



1



2

PHOTOS, COURTESY SUNDBERG & FERAR

1 and 2—Rushed from the designing board to home furnishing departments, these home accessories set a high standard in the skillful combination of acrylics and wood. Both in the tray and wastepaper basket, wood was selected for the base. The transparent material, on the other hand, was used for the side walls and trim

Acrylics and wood combined

NOT hand work but the assembly line production techniques that kept our Air Forces supplied with blown acrylic and molded phenolic aircraft parts throughout the war are responsible for the varied household accessories pictured on this and the following page. These newly introduced transparent plastic and wood articles are a departure from the usual in more ways than one. Besides being adaptable to mass production, they were designed so that only a minimum of plant retooling was necessary to fit them to the plant's manufacturing facilities.

When Sundberg & Ferar, industrial designers, developed this line for the Plastics Manufacturing Co. they envisioned the production of articles that would fit into any interior decor or color scheme. This adaptability is partly the function of the transparent acrylic sheet, partly that of the many colored woods. Sometimes maple is selected for use with the transparent sheet, again, mahogany or blond wood is employed. But whatever the application—be it the magazine rack, waste basket, cocktail tray, salad service set, ice tongs or serving tray—the wood, and the acrylic too, is used in the sections for which its properties best suit it and where its particular points of beauty will do the most to enhance the finished piece.

Piece by piece

Take as examples the serving tray and the waste paper basket shown in Figs. 1 and 2. An ability to be formed into complicated shapes is inherent in the acrylic sheet. But containers of this kind are achieved in wood only after painstaking machine and hand work. What then is more logical than that the curved sections of these two articles be made of the transparent plastic. The substantial appearance of wood and its greater weight, on the other hand, dictated the use of this second material in the base of both the serving tray and the basket.

Very different is the use of the two basic materials in the basket shown in Fig. 3. In fact, their application is almost the reverse of that previously discussed (Fig. 2). Instead of using wood for the handles, curved sheets of acrylic are employed. And the side walls are composed of two beautifully grained wooden boards. That this transposition is possible is due to the wide variety of interesting and attractive designs worked out by the artists.

It might almost be said that the magazine rack shown in Fig. 4 combines the underlying design features of the two baskets just described. The side walls are transparent but the center board by which the piece is lifted is of blond wood. As in all these accessories the base is of wood. Anyone who has attempted to locate some special magazine that has been carefully tucked into a rack will appreciate the transparent side walls.

Even the steadiest hands have trouble balancing a tray loaded with brimming glasses. Appreciation of this difficulty prompted the designers and manufacturers of these acrylic and wood home accessories to provide supporting fixtures. In the case of both the trays shown on this page (Figs. 5 and 6) holes are cut in the wood and acrylic into which the glasses can be fitted.

For the tray in Fig. 5, the wooden tray section is cut out and then backed up with an understripping. Transparent plastics are at a minimum in this piece, being used in the simple curved handles and for an almost indistinguishable side edging.

Very different is the treatment of both the materials in

D-36
7
NEW YORKER
10-14-50
P. 5
D36-2.H 92

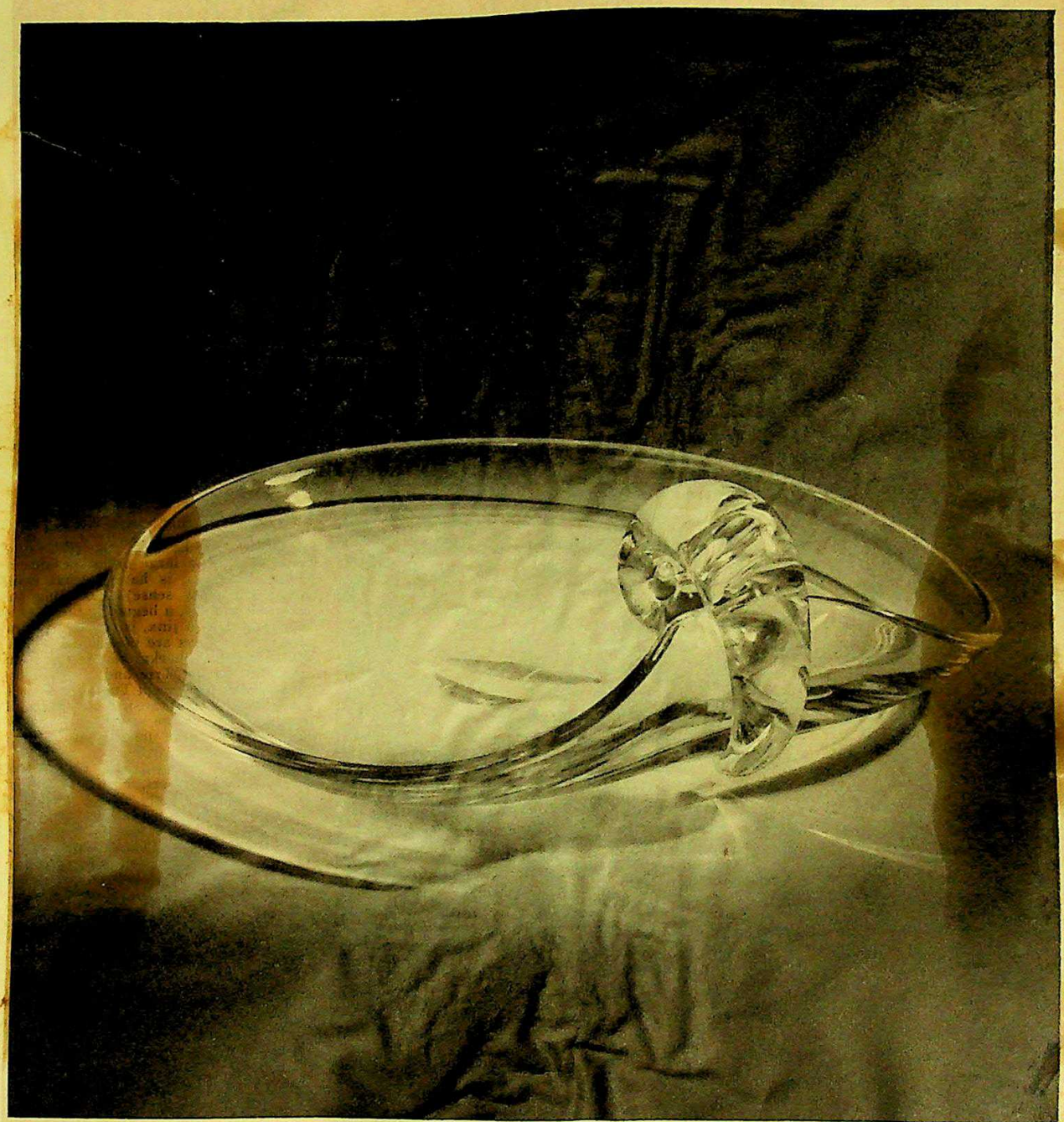
OLIVE OR NUT DISH

Diameter 5½" • Price $15.00

STEUBEN GLASS

D-36/7 NEW YORKER 5-10-52 1.5

D36-2.H 92



CELERY DISH • SHALLOW BOWL WITH BRIGHT CURVED HANDLE

MADE AT THE CORNING GLASS CENTER • CORNING, NEW YORK

STEUBEN GLASS

1,095,521
[redacted]
07/543
92
FRANCE
DEC. 22, 1954
1 sht drwg
2 pp. spec

RANCE) D7/543

dite : Société Marocaine d'Applications de Matière Plastique

Pl. unique

Fig. 1

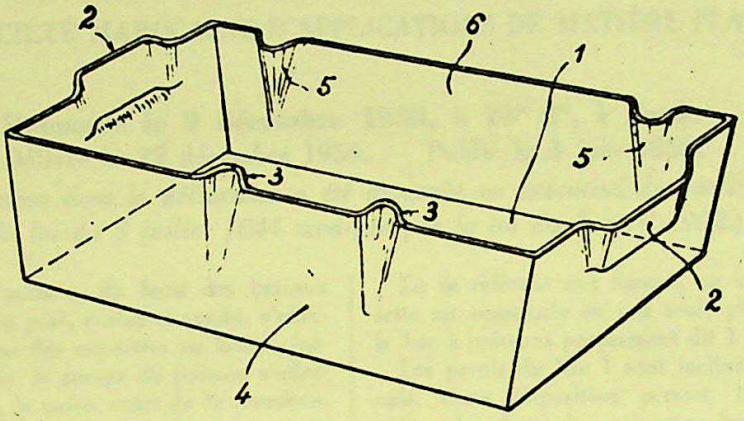
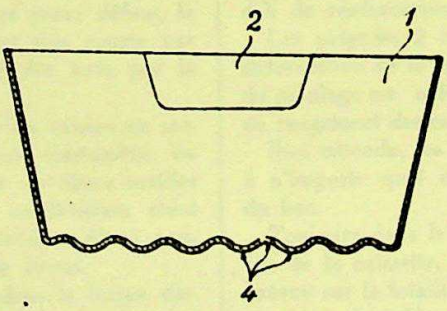


Fig. 2



RÉPUBLIQUE FRANÇAISE

MINISTÈRE
DE L'INDUSTRIE ET DU COMMERCE

SERVICE
de la PROPRIÉTÉ INDUSTRIELLE

BREVET D'INVENTION

Gr. 20. — Cl. 4.

N° 1.095.521

Perfectionnements aux caissettes servant au transport du poisson et produit industriel nouveau en résultant.

Société dite : SOCIÉTÉ MAROCAINE D'APPLICATIONS DE MATIÈRE PLASTIQUE résidant au Maroc.

PATENT OFFICE
MAR 22 1955
LIBRARY

Demandé le 9 décembre 1953, à 14h 8m, à Paris.
Délivré le 22 décembre 1954. — Publié le 3 juin 1955.

(*Brevet d'invention dont la délivrance a été ajournée en exécution de l'article 11, § 7, de la loi du 5 juillet 1844 modifiée par la loi du 7 avril 1902.*)

Le transport du poisson, du bord des bateaux aux marchés où il est pesé, évalué et vendu, s'effectue actuellement dans des caissettes en bois, généralement à claire-voie, le pesage du poisson s'effectuant dans la caisse, le poids exact de la marchandise étant obtenu, soit en plaçant une tare correspondant au poids théorique de la caisse, soit en soustrayant le poids théorique de la caisse du poids total obtenu.

Les caisses dont le poids varie constamment en raison de l'humidité dont elles sont imprégnées provoquent à tous moments de nombreuses contestations entre vendeurs et acheteurs dont la susceptibilité en matière de poids est bien connue.

De plus, indépendamment de ce grave défaut, la durée d'utilisation des caisses est très courte par suite du pourrissement accéléré des bois par la salure des eaux.

L'invention consiste à réaliser les caisses en une matière plastique, comportant un élastomère, ou bien une résine polyester, armé de fibres textiles naturelles ou synthétiques, ces constituants étant alliés d'une manière stratifiée, lesdites fibres pouvant se présenter sous forme de tissus.

L'invention réside également dans la forme elle-même desdites caisses qui rend leur utilisation plus pratique.

On va dans ce qui suit, en regard des figures annexées, décrire à titre d'exemple, une réalisation de l'invention.

Dans les dessins :

La fig. 1 est une perspective de la caissette;

La fig. 2 est une coupe transversale.

Ces figures ne sont données qu'à titre d'exemple et les dispositifs représentés par les dessins, ne sont limitatifs de l'invention qui comporte également les variantes et modifications éventuelles conformes à son esprit.

En se référant aux figures, on voit que la caissette est constituée en une seule pièce comprenant le bac à poissons proprement dit 1 et les oreilles 2.

Les parois du bac 1 sont inclinées vers la verticale. Cette disposition permet, lorsqu'elles sont vides, de placer les caissettes les unes dans les autres, ce qui facilite leur transport en réduisant leur encombrement.

Le fond du bac est muni d'ondulations 4, qui sont longitudinales dans l'exemple montré par la figure. Bien entendu, ces ondulations peuvent être transversales au fond du bac, ou être constituées par deux ondulations en diagonales réunissant les coins opposés du fond du bac et formant une sorte d'X de renforcement.

Les poignées 2 sont formées chacune, par une déformation de la paroi du bac. Leur forme venant de moulage est telle, qu'elles ne puissent s'opposer au rangement des caissettes les unes dans les autres.

Bien entendu, les poignées 2 peuvent être placées à n'importe quel endroit du périmètre supérieur du bac.

Toujours dans le but de rendre aisée la manœuvre de la caissette, une partie recourbée peut être prévue sur la totalité du pourtour de la partie supérieure du bac. Un tel mode de réalisation a également pour effet de renforcer considérablement les bords du bac.

Des trous, non représentés sur la figure, peuvent être prévus dans le fond et sur les côtés du bac, ces trous servant à l'évacuation de l'eau. Comme déjà dit, les caissettes doivent être rangées les unes dans les autres lorsqu'elles sont vides. Au contraire, lorsque ces caisettes sont pleines de poisson, elles doivent pouvoir être superposées les unes aux autres. A cet effet, les bords des caissettes comportent des protubérances intérieures constituées, au moulage, par des déformations des bords longitu-

Prix du fascicule : 100 francs.

dinaux, par exemple, de la caissette ces protubérances sont obligatoirement disposées de façon différente sur les deux parois de la caissette.

C'est ainsi qu'en se référant à la fig. 1, on voit que les protubérances 3 de la paroi 4 de la caissette sont plus éloignées que les protubérances 5 de la paroi 6.

Pour ranger les caissettes les unes dans les autres, les protubérances d'un même écartement sont placées d'un même côté, tandis qu'au contraire, lorsqu'il s'agit de gerber les caissettes, les protubérances sont alternées.

La matière utilisée à la fabrication de ces caissettes est soit un élastomère, soit une résine polyester que l'on arme, en cours de fabrication des caissettes, de fibres végétales ou artificielles, comme par exemple, le coton, la laine de verre, tc., lesdites fibres pouvant être utilisées, soit en vrac, soit sous forme de fils, soit enfin, sous forme de tissu.

La fabrication des caissettes est effectuée par stratifications successives d'un élastomère ou d'une résine polyester, et de fibres ou de tissu.

Les caissettes ainsi fabriquées sont très solides, pratiquement insensibles à l'action de l'humidité et des vapeurs salines. Elles résistent très bien aux variations de température. En outre, le procédé de fabrication utilisé permet d'obtenir des caissettes identiques les unes aux autres, aussi bien au point de vue dimensions, qu'au point de vue poids, ces caractéristiques étant conservées dans le temps.

RÉSUMÉ

Le présent brevet a pour objet, des perfectionnements aux caissettes servant au transport du poisson, l'invention étant caractérisée par les points suivants qui peuvent être considérés soit séparément, soit en toutes combinaisons :

1° Les caissettes sont fabriquées en matière plastique comportant un élastomère ou une résine polyester armé de fibres végétales, minérales ou synthétiques, les divers constituants des parois de la caissette se présentant sous une forme stratifiée;

2° La caissette se présente sous la forme d'un bac dont les parois latérales sont inclinées sur la verticale, la partie supérieure du bac étant plus grande que la partie inférieure, cette disposition permettant le rangement des bacs les uns dans les autres;

3° Le fond du bac est renforcé par des ondulations qui peuvent être longitudinales, transversales, ou encore dirigées selon des diagonales;

4° La caissette comporte des poignées formées par une déformation en saillies prévue sur les parties supérieures des abouts du bac, la forme desdites poignées étant telle qu'elle ne s'oppose pas au rangement des bacs les uns dans les autres;

5° Les parois de la caissette sont munies de protubérances intérieures affleurant le haut de la caissette, lesdites protubérances étant placées différemment selon la paroi sur laquelle elles sont placées, cette dernière disposition permettant soit de ranger les caissettes les unes dans les autres, soit au contraire, de les gerber.

Société dite : SOCIÉTÉ MAROCAINE D'APPLICATIONS DE MATIÈRE PLASTIQUE.

Par procuration :

Office E. Weiss & Cie.

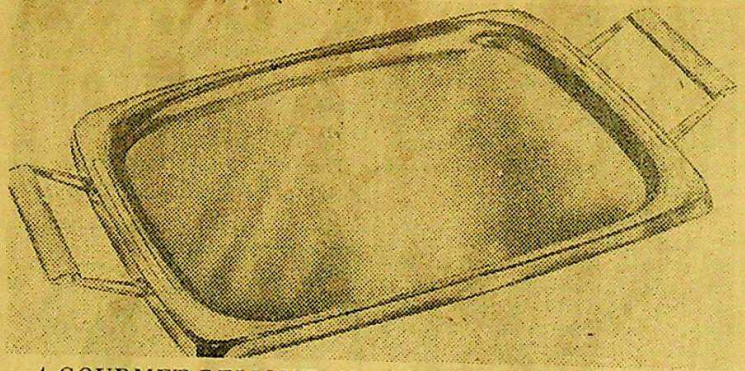
D7/543

P. 18

July 17, 1957

Home Furnishings Daily

A Final Viewing Of Show-Time Products



A GOURMET DELIGHT: New Gourmet Griddle of stainless steel with copper core is introduced by the Bridgeport Brass Co., 30 Grand St., Bridgeport 2, Conn. The griddle has cut out slots on either side to dissipate heat from handles. Griddle can double for tray, can be used on stove or barbecue grill. Suggested retail is $14.95.

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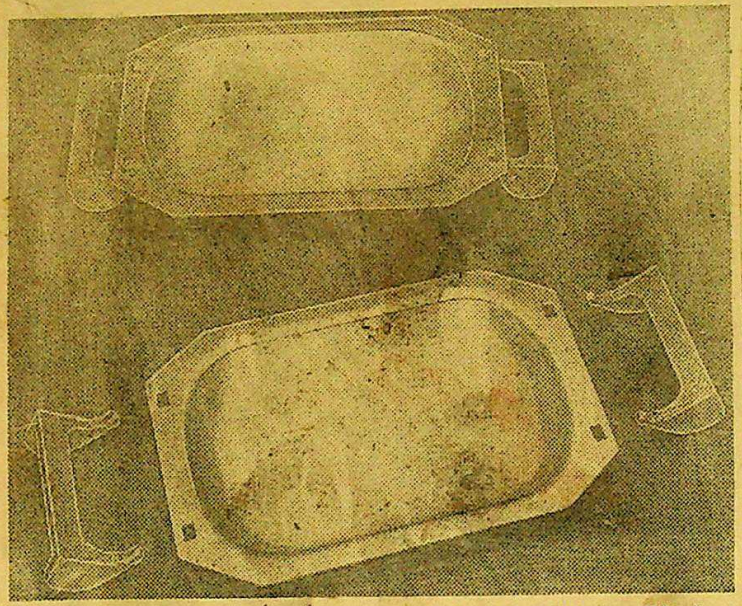
Page 26
Nov. 26, 1957

Home Furnishings Daily



COOK-AND-SERVE: The Heart of American Plating Works, 600 East 28th Street, Kansas City, Mo., is introducing a polished aluminum Sizzle Platter with removable handles. It measures 7½x11¼ inches and retails around $4.95. A set of two platters in a box retail around $9.65.

RETURN TO
DESIGN DIV.

D.7-543/550 XR

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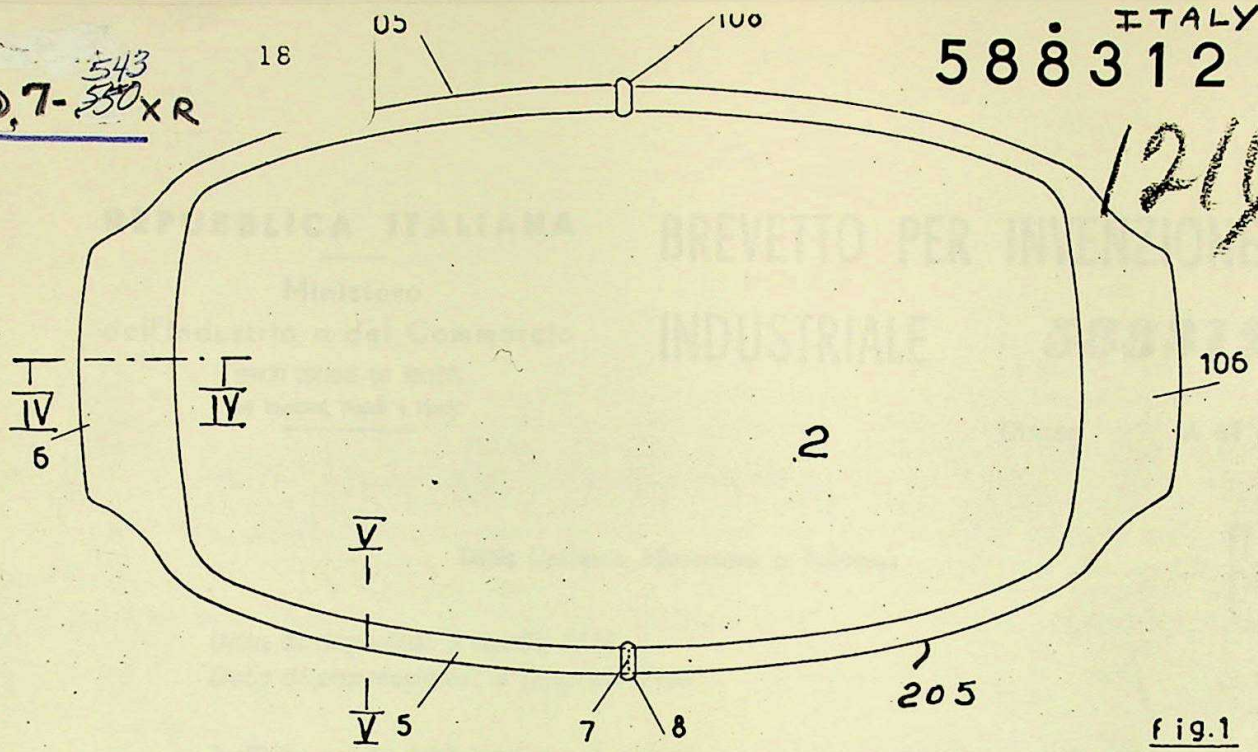
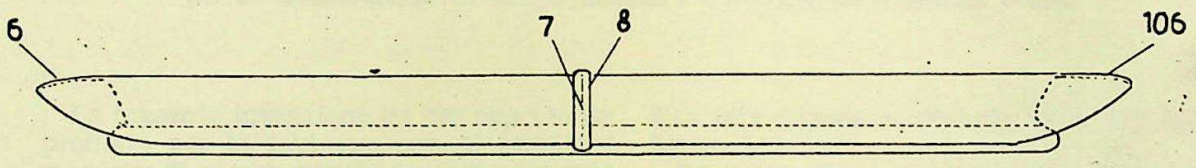


fig.1



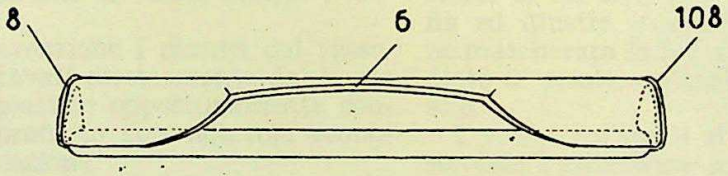
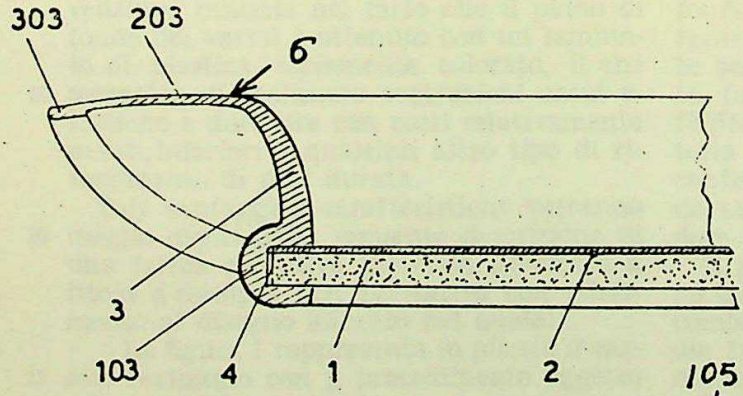


fig.2

fig.3



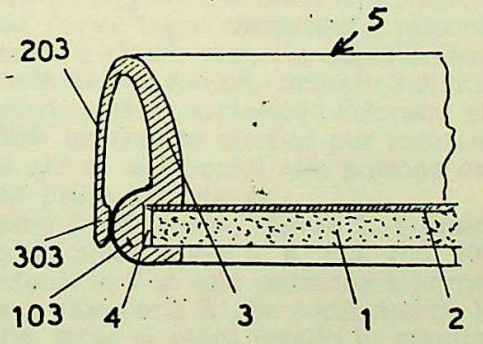


fig.4

fig.5

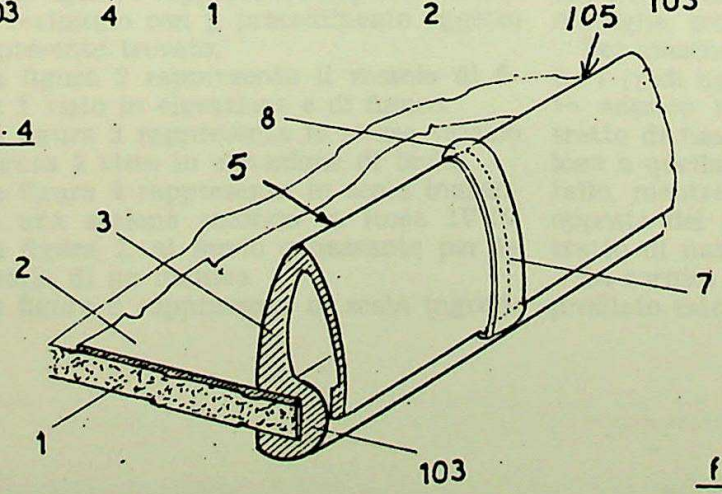


fig.6

from 220-94.A

REPUBBLICA ITALIANA

Ministero
dell'Industria e del Commercio

UFFICIO CENTRALE DEI BREVETTI
per Invenzioni, Modelli e Marchi

BREVETTO PER INVENZIONE INDUSTRIALE 588312

Classe A 47 *g*

ITALY
DIV.

Ditta Umberto Mascagni a Bologna

Data di deposito: *9 aprile 1958*
Data di concessione: *4 febbraio 1959*

Profilato per la fabbricazione di cornici e maniglie di vassoi; procedimento per la fabbricazione di vassoi usando i detti profilati e relativi vassoi

La presente invenzione ha per oggetto un profilato per la fabbricazione di cornici e maniglie di vassoi, nonchè un procedimento per la fabbricazione di vassoi usando i detti profilati.

Secondo l'invenzione i manici del vassoio vengono ricavati direttamente dal bordo di materiale plastico opportunamente conformato del profilato con notevole economia di fabbricazione.

Ulteriore caratteristica della presente invenzione consiste nel fatto che il piano di fondo dei vassoi è ottenuto con un laminato di plastica variamente colorato, il che permette di realizzare costruzioni assai estetiche e durature con costi relativamente molto inferiori a qualsiasi altro tipo di rivestimento di pari durata.

Tali vantaggi e caratteristiche verranno meglio capiti dalla seguente descrizione di una forma esecutiva preferita illustrata a titolo d'esempio non limitativo con riferimento al disegno allegato nel quale:

La figura 1 rappresenta in pianta il vassoio realizzato con il procedimento oggetto del presente trovato.

La figura 2 rappresenta il vassoio di figura 1 visto in elevazione e di fianco.

La figura 3 rappresenta lo stesso vassoio di figura 2 visto in elevazione di testa.

La figura 4 rappresenta in scala ingrandita una sezione secondo la linea IV-IV della figura 1, al fondo e passante per la mezzeria di un manico.

La figura 5 rappresenta in scala ingrandita una sezione secondo la linea V-V della figura 1.

La figura 6 rappresenta una sezione verticale di un vassoio presso la parte mediana ed illustra prospetticamente come viene mascherata la linea di giunzione del profilato di plastica d'incorniciamento del vassoio.

I vassoi coi quali si adopera il profilato secondo l'invenzione sono quelli il cui piano d'appoggio è costituito da una lastra di fondo 1 (vedi figure 4, 5, 6) di materiale preferibilmente leggiero e di costo relativamente basso, (come legno compensato, masonite, faesite, o simili) rivestita superiormente preferibilmente con un laminato 2 di materia plastica che, variamente colorato, gli conferisce un aspetto estetico pur resistendo alla azione dei liquidi che possono cadere sul piano del vassoio.

Il piano 2 del vassoio (figura 1) è incorniciato da una cornice 5, 6, 105, 106, 205 combacianti in 7 in una posizione intermedia fra le due parti 6, che costituiscono le maniglie, come si vedrà meglio in seguito.

Per mascherare la detta linea di giunzione 7 (vedi figure 1 e 6) si applica con adatto adesivo in corrispondenza di essa un tratto di nastro 8 di materia plastica analoga a quella del profilato 3, oppure di metallo, mentre, per simmetria, sulla sponda opposta del vassoio è applicato un uguale tratto di nastro 108.

La cornice suddetta viene ottenuta da un profilato estruso di materia plastica avente

una sezione come quella rappresentata nelle figure 4, 5 e 6. Tale profilato ha una parte più grossa 3 che termina con un cordolo 103 provvisto di una scanalatura o incastro 4 in cui possono incastrarsi i bordi del piano di fondo 1 e della sovrastante lastra di rivestimento 2. La parte grossa 3 prosegue, dalla parte opposta al cordolo 103, con una parte più sottile 203 terminante con un bordino ringrossato 303.

Le parti 3 e 203 del detto profilato sono piegate più o meno lungo la loro linea ideale di giunzione in modo da assumere la forma di una V con ali convesse chiuse all'estremità (vedi figure 5 e 6), in corrispondenza delle parti 5, 105 e 205 e che vengono aperte fino a formare fra loro un angolo ottuso (vedi figura 4) in corrispondenza delle maniglie 6, 106.

Resta inteso che la presente descrizione si riferisce ad una forma di esecuzione preferita illustrata a titolo di esempio non limitativo con la omissione dei dettagli o accorgimenti di fabbricazione tendenti ad ottenere perfette sagomature del bordo e incollature del medesimo perchè note e comunemente impiegate in costruzioni similari.

Pertanto rientrano nell'ambito del trovato tutte quelle varianti di realizzazione apportate ad un procedimento per la costruzione di vassoi con bordo e manici ricavati da trafilati di plastica o di metallo vincolati sul perimetro opportunamente sagomato di un adatto piano di fondo realizzato nel modo descritto ed illustrato e per gli scopi suesposti.

RIVENDICAZIONI

1. Profilato in plastica per la fabbricazione di cornici di vassoi costituiti da una lastra di fondo, incastrata nella detta cornine caratterizzato dal fatto che il profilato della cornice ha un profilo a « V » rovesciato con ali convesse ed in cui l'ala interna ha un incastro sufficiente ad accogliere lo spessore della lastra di fondo e del suo rivestimento così da contornarla e trattenerla quando le testate del profilato siano fra loro adeguatamente congiunte mentre le maniglie del vassoio si ottengono aprendo e storcendo in fuori sufficienti tratti opposti e simmetrici dell'ala esterna del profilato stesso.

2. Procedimento per la fabbricazione di vassoi con l'impiego del profilato secondo la rivendicazione 1 caratterizzato dal fatto che l'ala del profilato che ha l'incastro per la lastra di fondo è di uno spessore maggiore dell'altra ala, o ala esterna, ripiegabile in fuori ed il detto incastro è formato in un cordolo terminale mentre l'altra ala, che si raccorda alla prima, è di spessore minore e termina anch'essa con un bordino ingrossato.

3. Procedimento per la fabbricazione di vassoi con l'impiego del profilato secondo la rivendicazione 1, caratterizzato dal fatto che il fondo del vassoio viene preferibilmente rivestito con laminati o fogli di materiale plastico di colore adatto.

4. Procedimento per la fabbricazione di vassoi secondo le rivendicazioni precedenti, caratterizzato dal fatto che la linea di giunzione fra le testate del profilato in plastica di coronamento viene rivestita da un listello di copertura aggraffato con serraggio forzato o applicato mediante adatto mastice o collante.

5. Procedimento per la costruzione di vassoi con bordo e manici ricavati da trafilato in plastica o di metallo vincolati ad incastro sul perimetro opportunamente sagomato di un adatto piano di fondo realizzato nel modo descritto ed illustrato e per gli scopi suesposti.

6. Vassoi costituiti da una piastra di fondo incastrata in una cornice sagomata V rovesciata congiunta alle testate e recante in una adatta posizione opposta e simmetrica due rialzi in fuori dell'ala esterna adatti a servire come manici, il tutto sostanzialmente come descritto ed illustrato e per gli scopi suesposti.

Allegato 1 foglio di disegni

Prezzo L. 200

IPEM - CASSINO-ROMA - Ord. 81301 del 29-3-61

~~Dwg. 10 E~~ 92

07/543

814,727 COMPLETE SPECIFICATION

2 SHEETS

This drawing is a reproduction of the Original on a reduced scale.

SHEETS 1 & 2

GT. BRITAIN

6/10/59

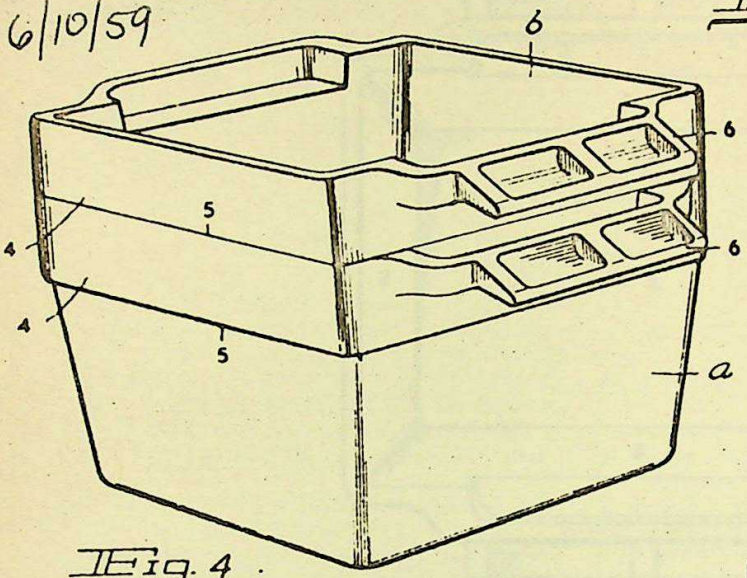
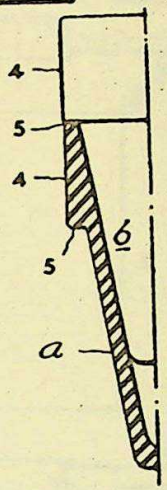


Fig. 4.

Fig. 5.



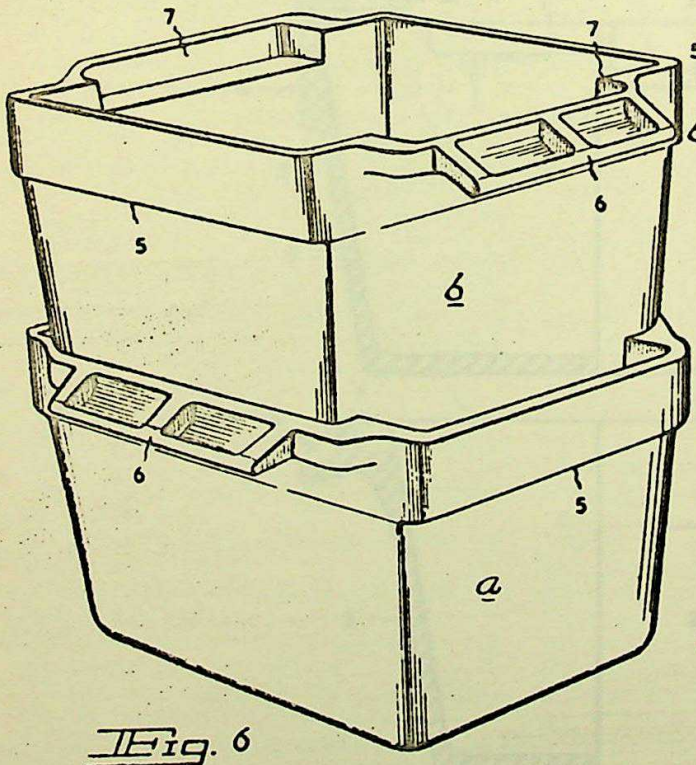


Fig. 6

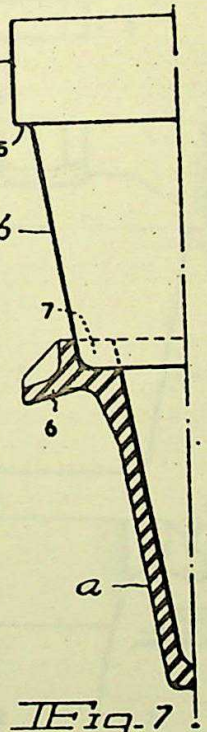


Fig. 7

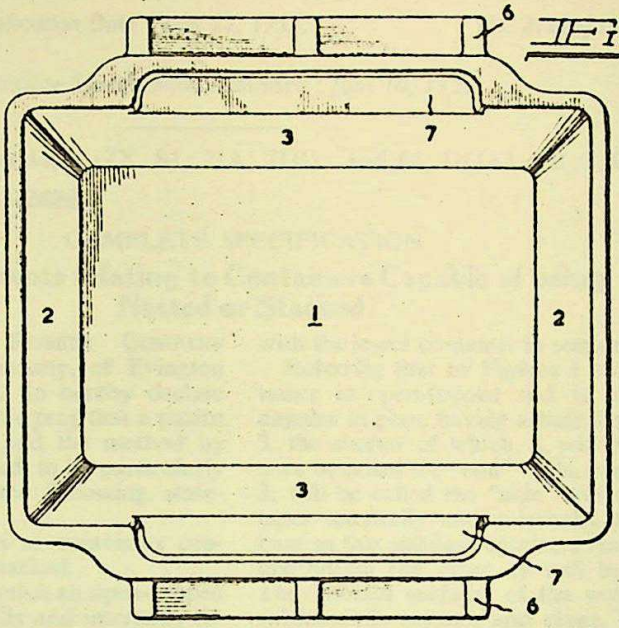


Fig. 1

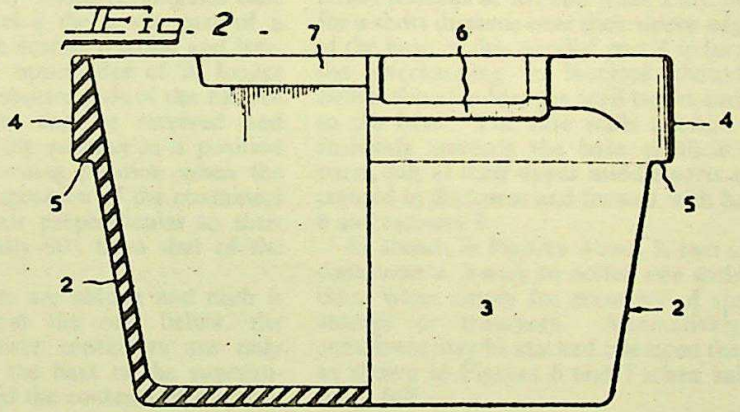


Fig. 2

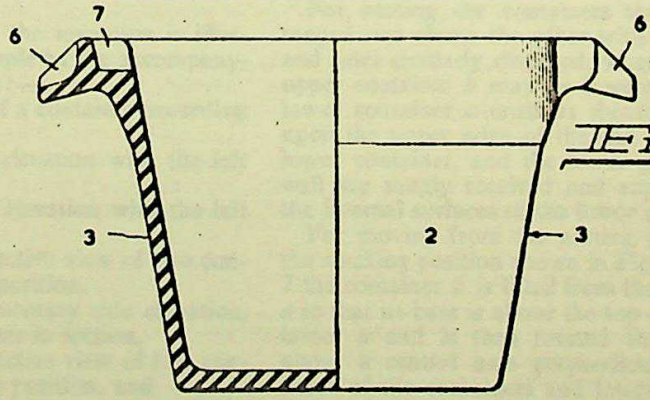


Fig. 3.

PATENT SPECIFICATION

Inventor: EDGAR CHARLES WOODS

814,727

Date of filing Complete Specification: July 23, 1956.

Application Date: July 22, 1955. *No. 21228/55.*

Complete Specification Published: June 10, 1959.

Index at acceptance:—Classes 18, A(7X:8J:21A:21B); and 66, D(1F1:2B:7M:7N).

International Classification:—B65d.

COMPLETE SPECIFICATION

Improvements relating to Containers Capable of being Nested or Stacked

We, JOHN BULL RUBBER COMPANY LIMITED, a British Company, of Evington Valley Mills, Leicester, do hereby declare the invention, for which we pray that a patent may be granted to us, and the method by which it is to be performed, to be particularly described in and by the following statement:—

This invention relates to containers capable of being nested or stacked.

According to the invention an open-topped container tapers externally and internally towards a substantially oblong rectangular base so that it can receive the lower part of a similar container in nesting relation and having recesses in the upper edge of its longer walls in which the shorter ends of the base of a similar container can be received and supported in stacking relation in a position higher than the nesting position when the relative angular disposition of the containers about a central axis perpendicular to their bases is substantially 90° from that of the nesting position.

As the containers are oblong and each is displaced 90° from the one below, the mouths of the lower containers are only partly covered by the base of the superimposed container and the contents of the container are accessible.

An embodiment of the invention is illustrated by way of example by the accompanying drawings in which:—

Figure 1 is a plan of a container according to the invention;

Figure 2 is a side elevation with the left hand side in section;

Figure 3 is an end elevation with the left hand side in section;

Figure 4 is a perspective view of two containers in the nesting position,

Figure 5 is a fragmentary side elevation, with the lower container in section,

Figure 6 is a perspective view of two containers in the stacking position, and

Figure 7 is a fragmentary end elevation, with the lower container in section.

Referring first to Figures 1 to 3, the container is open-topped and is oblong rectangular in plan, having a base 1 and walls 2, 3, the shorter of which, 2, will for convenience be called the "end" walls, and the longer, 3, will be called the "side" walls. Its walls taper internally and externally towards the base so that similar containers may be nested one within the other as will be described. The internal surfaces of the walls 2, 3 are substantially smooth and plane, but the external surfaces of the end walls 2 are parallel for a short distance near their upper edge and at the base of this parallel part 4 is formed a flat overhanging or inverted shoulder 5. Below this shoulder the wall tapers smoothly to the base. The side walls likewise taper smoothly towards the base at their lower parts, but at their upper middle parts are increased in thickness and formed with handles 6 and recesses 7.

As shown in Figures 4 and 5, two similar containers *a*, *b* may be nested one within the other when empty for economy of space in storage or transport. Alternatively, the containers may be stacked one upon the other as shown in Figures 6 and 7 when substantially full.

For nesting the containers they are arranged one above the other with their ends and sides similarly disposed, whereupon the upper container *b* may be lowered into the lower container *a* until its shoulder 5 rests upon the upper edge of the end wall of the lower container, and the lower parts of its wall are snugly received and supported by the internal surfaces of the lower container.

For moving from the nesting position to the stacking position shown in Figures 6 and 7 the container *b* is lifted from the container *a* so that its base is above the top of the container *a* and is then rotated through 90° about a central axis perpendicular to the bases of the containers and lowered so that the ends of its base are received and located

[*Price 3s. 6d.*]

below which both these end walls converge to the base. The tapered major part of these two opposed end walls below the shoulders will enter the internal taper surfaces of the corresponding walls of another and similar container, when the aforesaid shoulders are resting on the top of the said other container. This is the nesting position. The other two opposing walls of the container, which are wider and may conveniently be termed the "side" walls, are formed with a recess in the inner surface along the top to form a horizontal ledge on each. The distance across the top of the container above the ledges, is such that the smaller dimension of the base of another container can enter so that the base will rest on the two ledges to support the said other container in a stacked position. The external surface of each of the "side" walls, above a horizontal plane which intersects the end walls at the level of the aforesaid shoulders, is less steep relatively to the horizontal than the remaining, lower portion of the walls, so that as the internal surface of each wall is of a uniform inclination except for the recess at the top, each side wall is of gradually increasing thickness in this upper part towards the ledge at the base of the recess.

It is convenient in this embodiment to form a thickening or rib along the external surface of each of the "side" walls, which stiffens the wall where the inner surface is recessed. These thickenings or ribs may be undercut to form hand grips or hooks for supporting the container on bars or rails or on the sides of trolleys or the like when desired.

In this embodiment of construction, the containers can be nested with one well down in another and for stacking the inner one can be raised and turned through 90° so that the shorter end walls of its base fit in the two recesses at the top of the side walls of the lower container.

In another embodiment of construction a container is a hollow body tapering from its upper part to a closed base and with an oblong rectangular plan; but the walls are moulded with inward recesses converging from a wider part open at the base towards the upper part of the container. These recesses form complementarily shaped projections on the inner walls of the container. In nesting the containers, the external recesses on the container which is to be nested inside another ride down the internal projections on the lower container, to give the degree of nesting required. When it is desired to stack the containers so that, for example, both may be full or substantially full, the upper container is raised and turned through 180° from its nesting position, whereupon the parts of the base between the external recesses of the upper container will rest upon the internal projections of the lower container. As an example of construction, one large recess may be provided, say centrally of one of the longer side walls of each container and two smaller recesses, one in each corner of the opposing side wall, may be employed.

The invention can be applied to a truncated conical container tapering from the upper end to a base of smaller diameter. In this application the external recesses (which may conveniently be three in number) carried up from the base towards the open end of the container, may be symmetrically arranged around the vertical axis and moulded so as to produce hollow projections on the internal surface of the wall of the container, with spaces between these projections. The recesses taper towards the upper end. In this case the change from the nesting to the stacking position is effected by raising the inner container to clear the engaging projections and recesses and partially turning the container through a small angle, say of 60°, whereupon the inner container is supported on the upper surfaces of the internal projections of the outer or lower container.

Containers in accordance with the invention may most conveniently be produced by moulding to the shapes required, and therefore moulding materials such as hard rubber, plastics, or glass are very suitable. It may, however, be convenient to produce them in metal, either by casting or pressing operations.

It will be understood that in the container made in accordance with the first constructional embodiment, there are advantages in making the overall length and width dimensions the same where a large number of containers are required for use. This makes it possible to employ a number at say ground level actually in contact with one another, and similarly with the succeeding stacked levels, thus economising space. If the first set of containers say at ground level are of unequal length and width, some spacing of them apart would be necessary for the stacking operation.

BARKER, BRETTELL & DUNCAN,
Chartered Patent Agents,
75 & 77, Colmore Row, Birmingham 3.

Leamington Spa: Printed for Her Majesty's Stationery Office, by the Courier Press.—1959.
Published at The Patent Office, 25, Southampton Buildings, London, W.C.2, from which copies may be obtained.

in the recesses 7 of the container *a*. The container *b* is then supported by the recesses with its base just below the level of the top of the container *a*. The containers can thus be stacked in this position when they are substantially filled without the upper container resting upon the contents of the lower container.

As previously mentioned the upper parts of the side walls are extended to form handles 6 by which the containers may conveniently be manipulated for carrying or moving between the nesting and stacking positions.

The overall width between the ends of the handles 6 is conveniently made equal to the overall length of the container between the outer edges of its end walls 2. This can best be seen from Figures 2 and 3. With this arrangement a stack of containers in the stacking position can be placed in contact with another stack, the containers at each level of the two stacks being in contact with each other although the angular disposition of the successive layers differs by 90°. This results in considerable economy of space. If the containers were of unequal length and width some spacing would be necessary between containers at ground level in order to accommodate successive containers at the higher levels.

The container illustrated in the drawings is designed so that it may be produced conveniently by moulding from hard rubber, plastic or other suitable material. Containers of other designs in accordance with the invention may be made of other materials, for example by casting from metal or pressing or drawing from sheet metal.

WHAT WE CLAIM IS:—

1. An open-topped container which tapers externally and internally towards a substantially oblong rectangular base so that it can receive the lower part of a similar container in nesting relation and having recesses in the upper edge of its longer walls in which the shorter ends of the base of a similar container can be received and supported in stacking relation in a position higher than the nesting position when the relative angular disposition of the containers about a central axis perpendicular to their bases is substantially 90 from that of the nesting position.

2. A container according to Claim 1 wherein the recessed parts of the walls are extended outwardly to form handles.

3. A container according to Claim 2 wherein the overall plan dimension of the container including handles is equal to the overall plan dimension in the direction at right angles.

4. An open-topped container according to any preceding claim wherein the shorter side walls are formed near their upper edges with inverted shoulders on which one container can rest on the upper edges of the shorter side walls of the container below in the nesting position.

5. A container according to any preceding claim which is moulded.

6. A container according to Claim 4 which is moulded from rubber.

7. A container according to any of Claims 1 to 4 which is cast from metal.

8. A container according to any of Claims 1 to 4 which is formed from sheet metal by a pressing or like operation.

9. A container substantially as described herein with reference to and as illustrated by the accompanying drawings.

BARKER, BRETTELL & DUNCAN,
Chartered Patent Agents,
16, Greenfield Crescent, Edgbaston,
Birmingham 15.

PROVISIONAL SPECIFICATION

Improvements relating to Containers Capable of being Nested or Stacked

We, JOHN BULL RUBBER COMPANY LIMITED, a British Company, of Evington Valley Mills, Leicester, do hereby declare this invention to be described in the following statement:—

The invention relates to containers capable of being nested or stacked.

A container in accordance with the invention tapers externally and internally towards its base so that each container will accommodate another and equally pass into another for nesting purposes to economise space in storage and transport, and in addition is provided with co-operating means so that each container may be supported in another in a position much higher than the nested position thus permitting stacking of the containers, even when they are substantially full.

In order to change the nesting containers to the stacking position the inner one is raised and turned from a position where the co-operating means of the container clear and enable the one to nest in the other, to a position where the co-operating means engage and support the inner container in a raised position. The angle through which the relative turning movement must pass will vary with the shape of the containers and the nature of the co-operating means.

In one embodiment of construction, the container is a hollow body, oblong rectangular in plan, tapering to a closed base and open at the upper, larger end. The external surfaces of the two narrower walls at the ends of the larger dimension are parallel for a short distance and at the base of this parallel portion of each wall there is a flat overhanging shoulder across the wall surface

D7/550
543

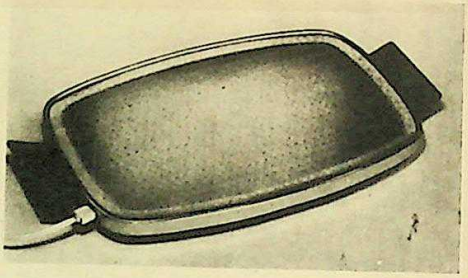
Industrial Design

Dec. 1959

P. 45

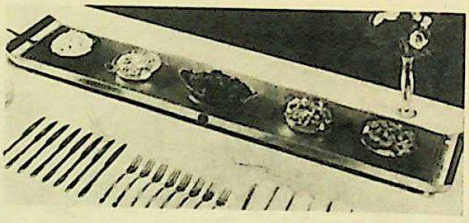
23 Thermo-Tray
Cornwall Corp., Boston, Mass.
Russel Wright Associates, designers

Foamed-in-place plastic tray; walnut handles added; anodized aluminum; immersible.



24 Smorgasbord hotray
Salton Mfg. Co., Inc., New York
Lewis L. Salton, designer

Automatic food warmer heats in three minutes. Long narrow design places more dishes within reach. Satin-silver finish aluminum, shatterproof glass, walnut handles.



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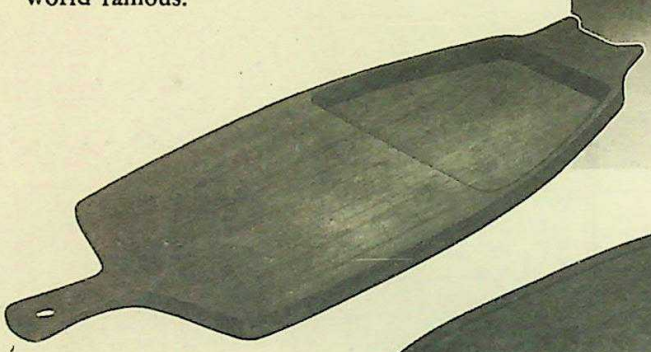
D7/31 D7/550 543

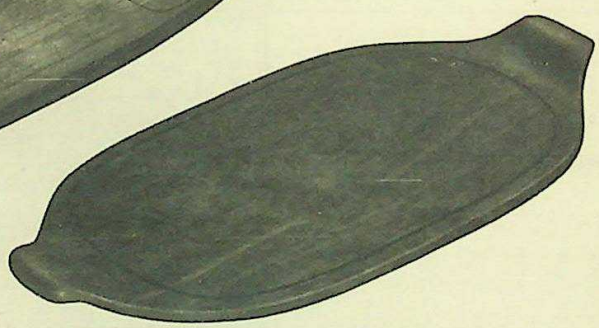
Beauty in Wood

by

ANRI WOODCARVINGS, INC.

Excitingly new Tableware and Serving Accessories. Brilliantly designed in pure, flowing, graceful forms by Max Throll — internationally known designer. Each piece flawlessly hand carved to blend with contemporary, traditional or colonial decor. Made in Italy by Anri Woodcarvings, embodying all the skill and craftsmanship for which Anri is world famous.

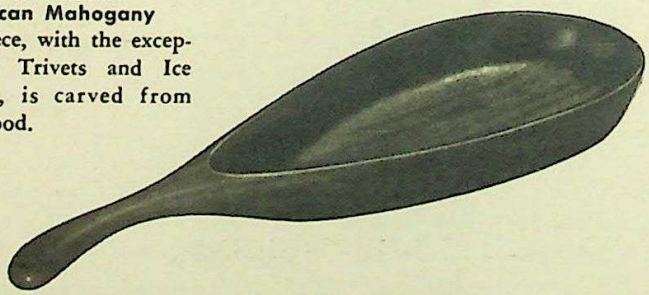




Available in three precious woods —

Siamese Teak
African Padouk
African Mahogany

Each piece, with the exception of Trivets and Ice Buckets, is carved from solid wood.



Please Write for Catalogue

Be sure to see ANRI FORM displayed at all Gift Shows and Showrooms.

ANRI ITALY

ANRI WOODCARVINGS, INC.
280 Summer St., Boston 10, Mass.

On Display At Our SHOWROOMS

NEW YORK 225 Fifth Ave.
BOSTON 280 Summer St.
CHICAGO 1565 Merchandise Mart
DALLAS 1230 Trade Mart
LOS ANGELES 1303 Brack Shops

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House and Garden

Nov. 1960

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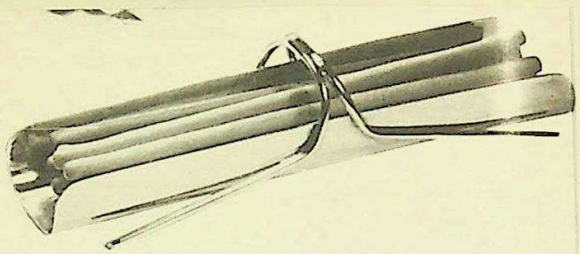
second item from top, right side



$37.50 Contemporary bread stick holder in the shape of a log basket, fashioned of heavy French silver-plate, 12" long, 3" wide, 2½" high. Christofle Silver Inc.

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Gift and Art Buyer

March 1961

Page 9

(Rainbow Wood Products adv.)

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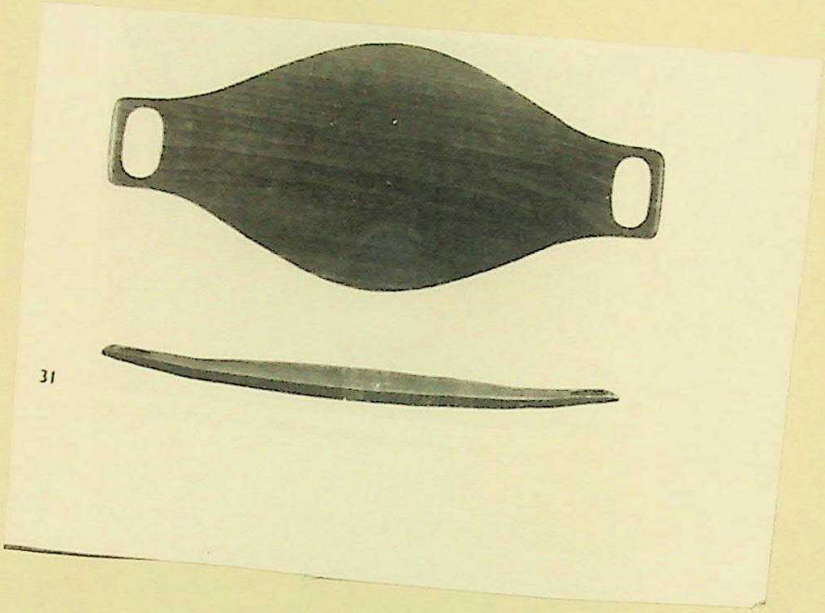
POTTERY AND GLASS

11-1961

p. 926



31

A serving tray from the Anri Form range of tableware distributed by Gilbert Lendon & Co. Ltd. The tray, which measures 21 in. by 9¼ in., is obtained in teak, padouk or mahogany wood.

31

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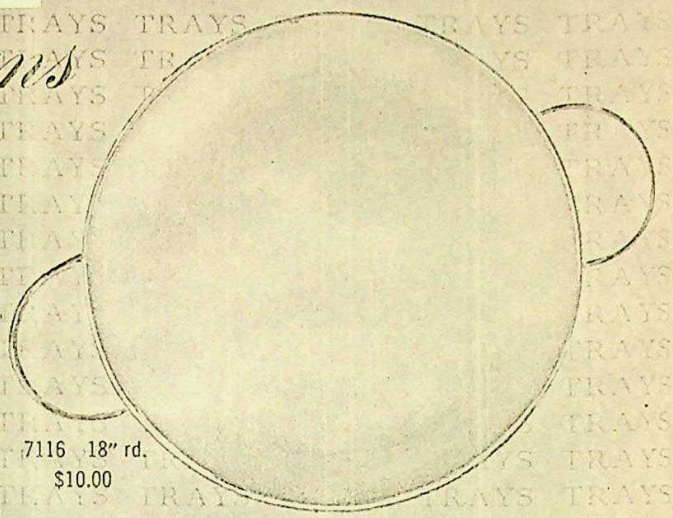
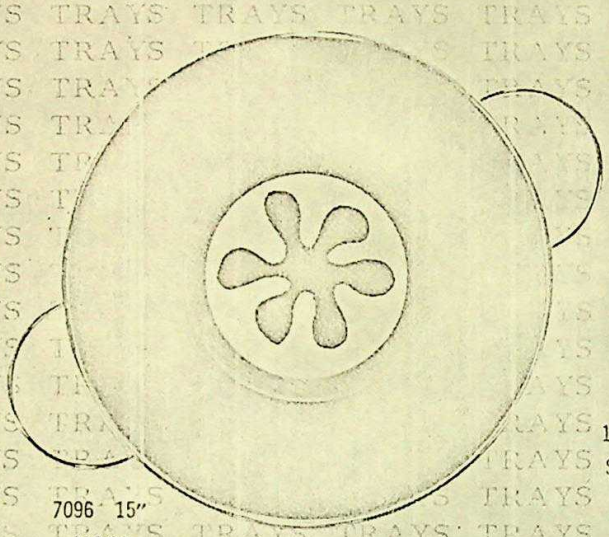
Original Designs

by

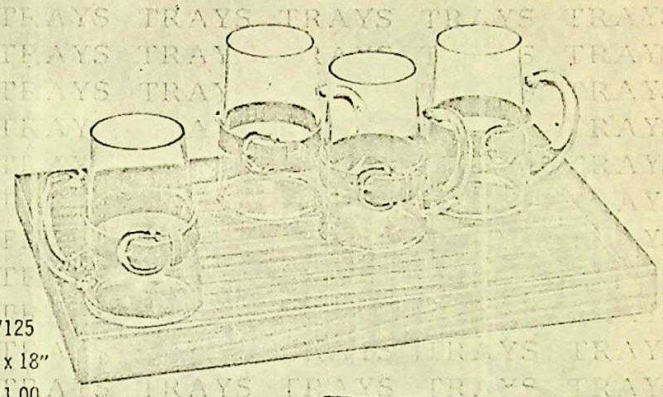
ERNEST SOHN



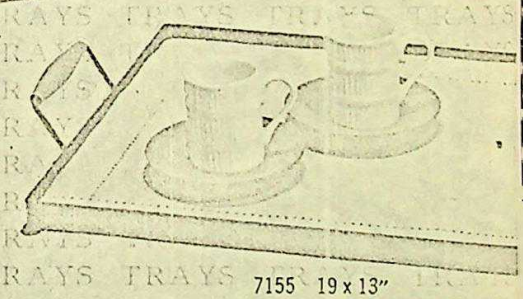
7116 18" rd.
$10.00



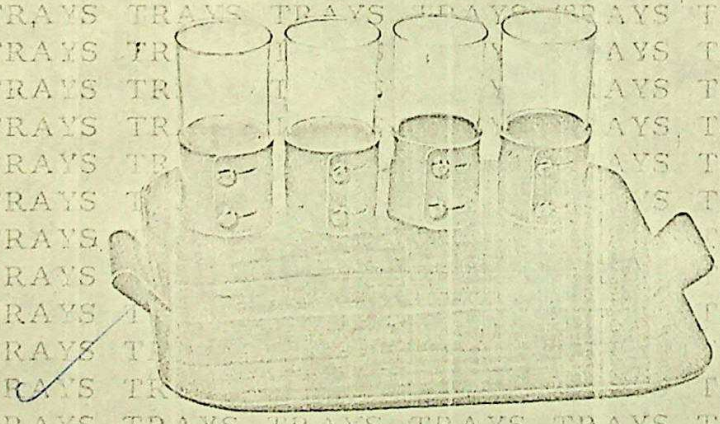
7096 15"
$13.00



7125
12 x 18"
$11.00



7155 19 x 13"
$10.00



7110
$8.00

PRICES ARE SUGGESTED RETAIL SUBJECT TO USUAL TRADE DISCOUNTS

F.O.B. FACTORY, ELMHURST, L. I., N. Y. MINIMUM ORDER: $60.00

Jack Orenstein Associates, Inc.

225 Fifth Avenue, New York 10, N.Y.

LOS ANGELES: 527 West 7th Street DALLAS: Trade Mart ATLANTA: Merchandise Mart

Exclusive Representative of ERNEST SOHN CREATIONS, INC.

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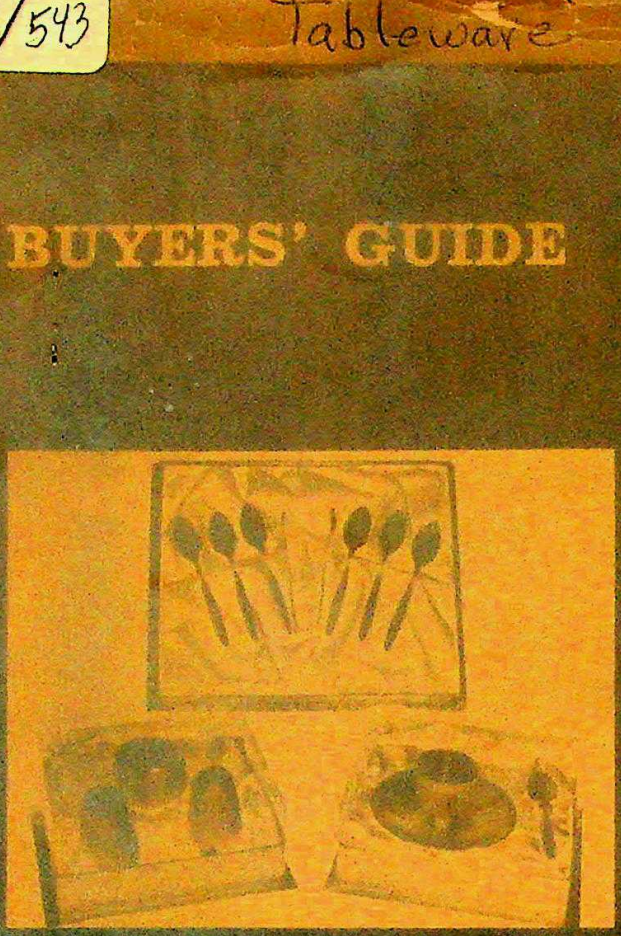
Tableware June 1963 p. 443

BUYERS' GUIDE



16

17

18

19

The [illegible] range of silverplate, recently [illegible] by Pepper & Hope Limited, [illegible] Street, Birmingham, includes new [illegible] tableware and a new suite of [illegible] flatware.

[illegible] is displayed in a silk-lined, [illegible] box protected from dust and [illegible] by a rigid acetate cover. 16

[illegible] range of vases, jugs and [illegible] pieces in Bohemian glass [illegible] by Anglex & Co. Ltd. This range [illegible] a combination of coloured glass [illegible] an outstanding gold line design [illegible] upon the glass. 17

[illegible] in stainless steel by Viners of [illegible]. Top left is a butter or sweet dish; [illegible] is an all-purpose serving platter. [illegible] left is the butter dish with a crystal [illegible] bottom right is a jam dish with a [illegible] Chelsea pattern spoon. 18

[illegible] set comprising egg cup, [illegible] two children's mugs and a [illegible] made by Old Hall Tableware Ltd. [illegible] The articles which make [illegible] by Robert Welch, [illegible] with animal [illegible] by [illegible] Attwell. 19

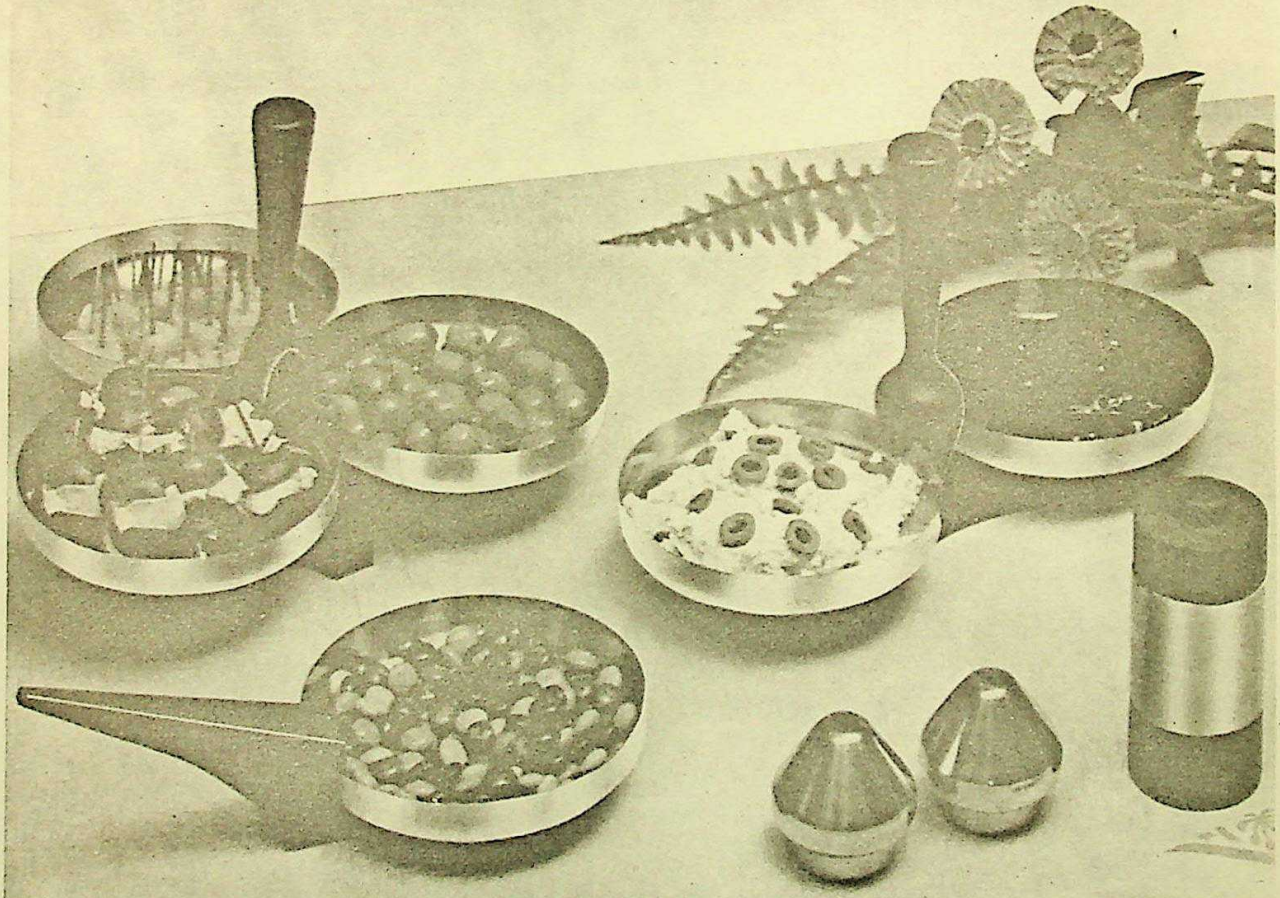
D7/543 JAN., 1965

NEW "FJORD" BUFFET SERVERS

FOR

Gracious Living

These coordinated pieces made of solid walnut with 18/8 Swedish stainless steel bowls are designed for the discriminating hostess, to serve relishes, hot & cold hors d'oeuvres, spreads, candy, nuts etc.



See us at all Major Gift Shows

Write for catalog

RAINBOW WOOD PRODUCTS INC.

40-35 TWENTY-FIRST STREET, LONG ISLAND CITY, N.Y.

SHOWROOMS: NEW YORK, N.Y.—225 FIFTH AVE. • CHICAGO, ILL.—1598 MERCHANDISE MART • DALLAS, TEXAS—TRADE MART, ROOM 1959 • MINNEAPOLIS, MINN.—5048 MIDWEST MERCHANDISE MART

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Graceful butterflies and budding flowers are painted in delicate colors on bone china dinnerware. Three-pc. place setting, $22.95. Sugar and creamer, $37.50. Mint tray, $13. Fruit saucer, $9.10. Mikasa, 25 Enterprise Ave., Secaucus, N. J. 07094.

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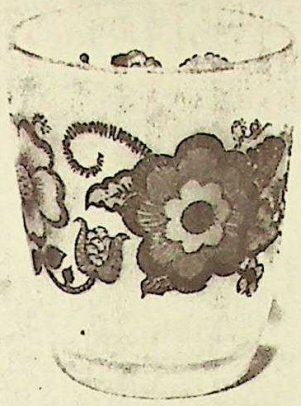
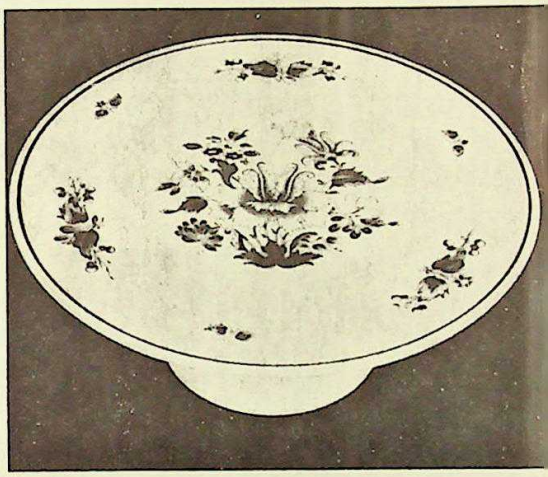
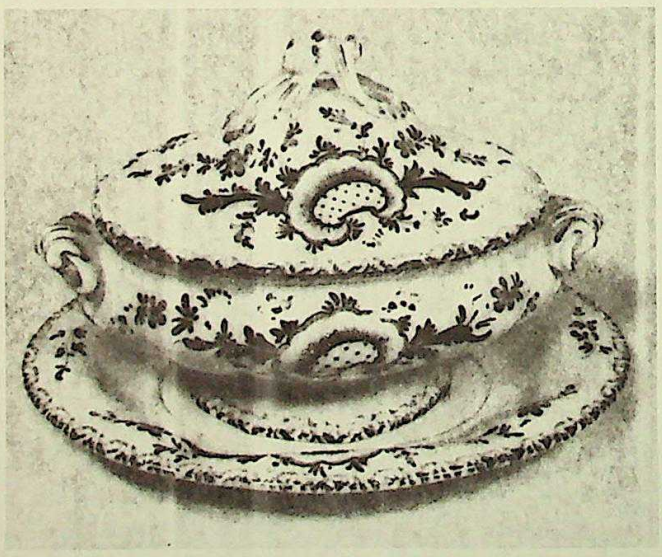
In the Limelight



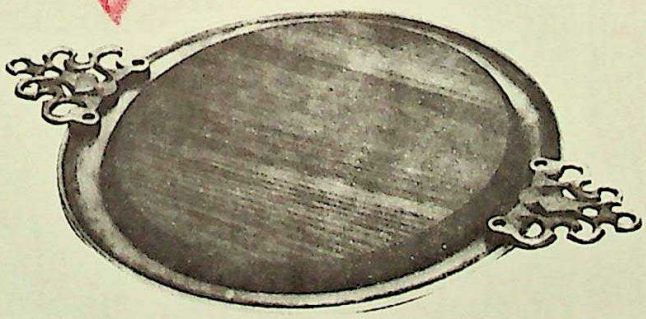
The look of crewel embroidery on easy-care plastic drinkware. Lo-ball (shown), hi-ball or iced tea sizes, $2 ea. H. J. Stotter, 225 Fifth Ave., New York.



Serve cakes elegantly on 10½-in. fine china footed server in multi-colored Riviera pattern. $28. Richard-Ginori at Pasmantier Co., 224 Fifth, New York.



Soup tastes better in an attractive tureen like this 3-qt. earthenware one. 11 in. high with 15-in. platter. Three-pc. set, $80. Nora Fenton Inc., 41 Madison Ave., New York 10010.



Early American tavern bread board of simulated pewter and wood comes with bread recipes. 10⅝ in. dia. Gift-boxed, $15. Pfaltzgraff, 140 E. Market St., York, Pa. 17405.

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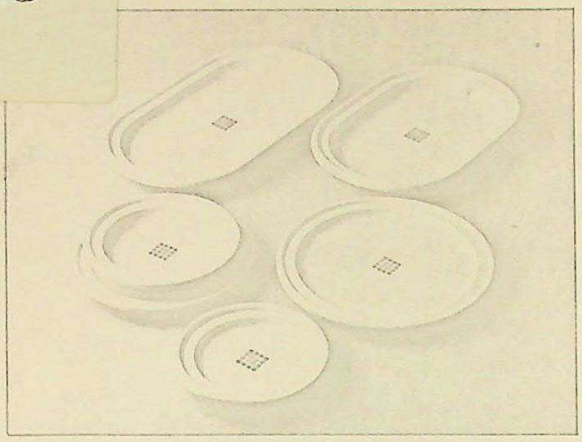
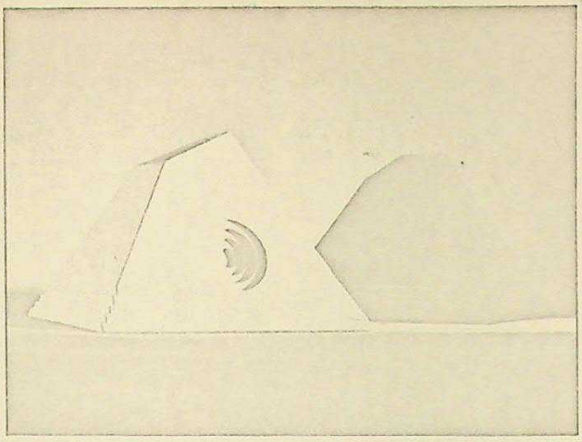
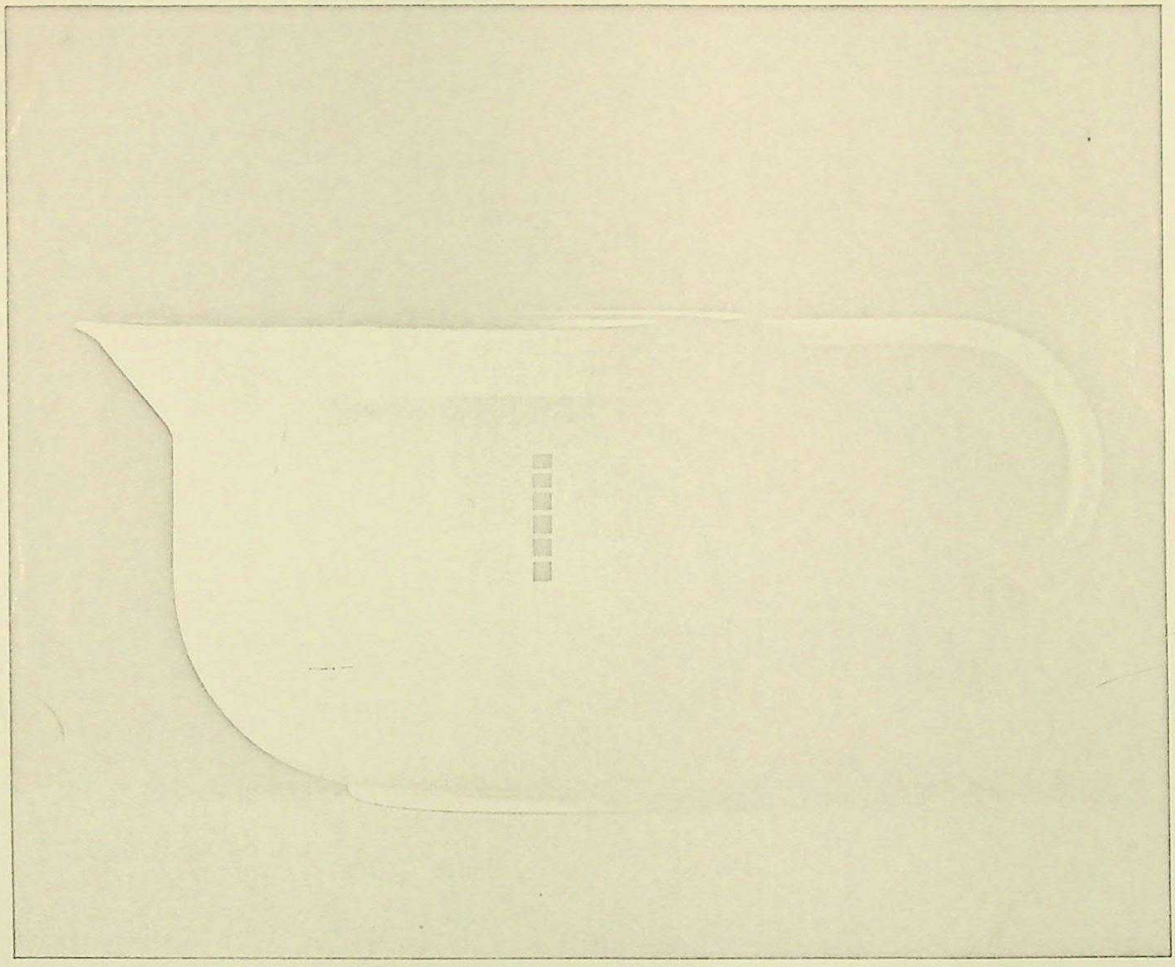
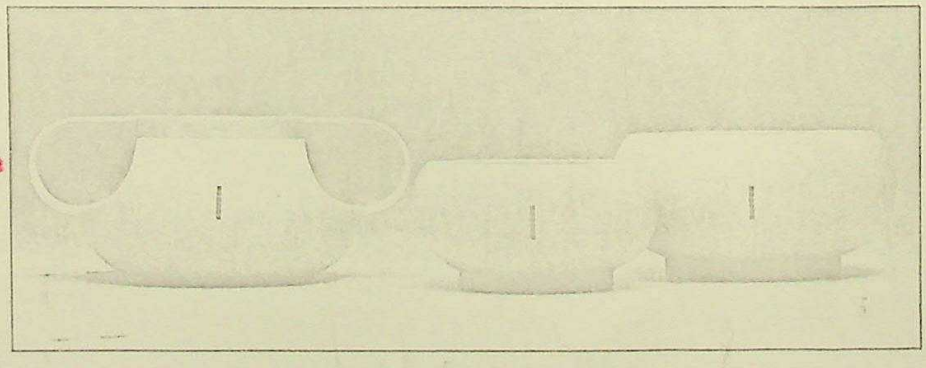




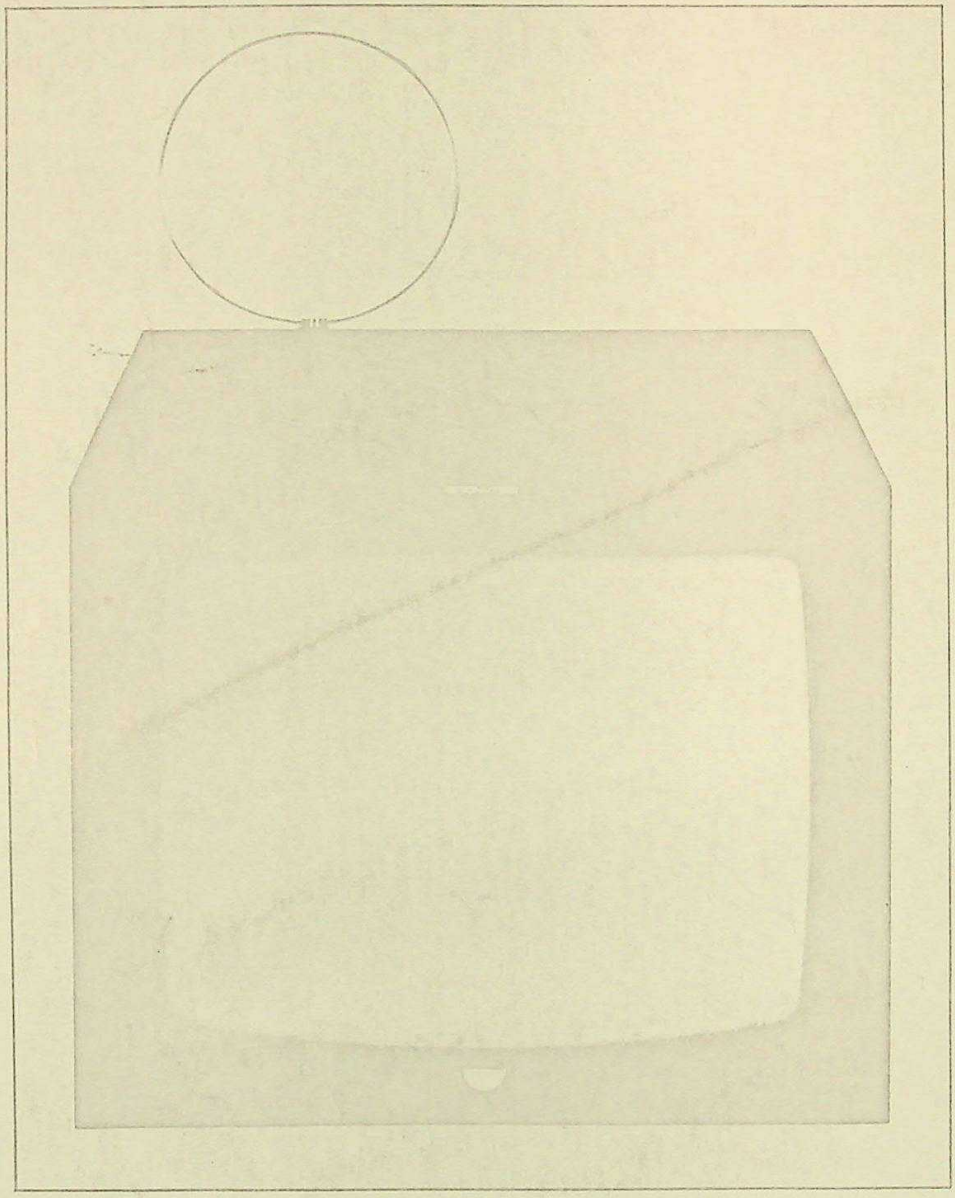




ASTI'S AMBIT

p.66

ILSE GRAY REPORTS ON THE RECENT WORK OF AN ITALIAN DESIGNER WHO SPECIALISES IN NON-SPECIALISATION



...se designer Sergio Asti, like many ...alian contemporaries, designs ...essively varied products ranging cross very different materials and disci-lines. His work in the past has included ...ire, light fittings, desk equipment ...ableware, and he seems equally at ...me when designing in steel, glass, ...arble, ceramics or plastics.

Manufacturer Brionvega recently ...rted production of this colour tv set ... 18in (457mm) screen, called Pally. ... has tried to keep the overall size to a ...imum, locating all control knobs on ... instead of conventional front and side mounting. Front, back and base members and the knobs are made of injection moulded abs, housed in a wooden casing painted with Nextel by 3M. The colour throughout is black. The loudspeaker is in the base with sound directed forward. The set is not yet available in the UK.

As many industrial designers have found to their cost, open briefs are often more difficult to fulfil than restrictive ones. When designing a product which has a less-defined function than a tv, such as a vase, the design problem for Asti becomes more a research of shape. His ceramic containers for Knoll International *top right* showed his preoccupation with the less usual geometric shapes and the interaction of cut-off angles and curves.

In his Dada tableware for Ceramica Revelli *right*, he is more concerned with spherical forms offset by formal geometric decoration. The soup bowls have a comforting, solid look about them – more for winter minestrone than iced consommé. The tureen and teapot have inverted curves under handles which are flush with the lid and rim. The range in matt black or white includes plates, oval dishes, and a tea or coffee set.

GIFT & TABLEWARE REPORTER 2ND ISSUE

APRIL, 1975 p.9

NEW JOBS

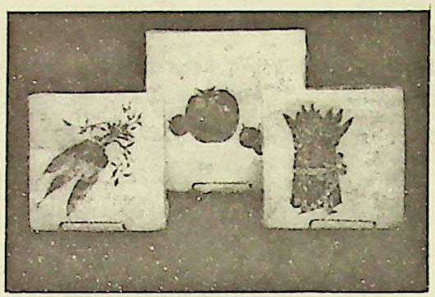
Rust Craft—Donald Taub as president; up from general manager/vice president.

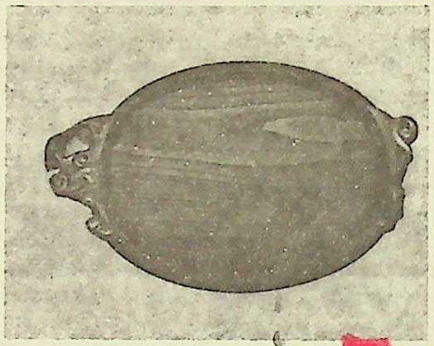
Doulton—Peter McEwen to cover much of Wisc., upper Mich., Minn., the Dakotas and Nebr.

Porsgrund—Norwegian Silver Corp. appointed distributor for the Norwegian factory's plates, mugs, giftware and china dinnerware.

Oneida—Robert A. Emig to assistant national sales manager of stainless flatware. He succeeds Daniel Osman, advanced to national sales manager for stainless flatware.

(continued on page 26)





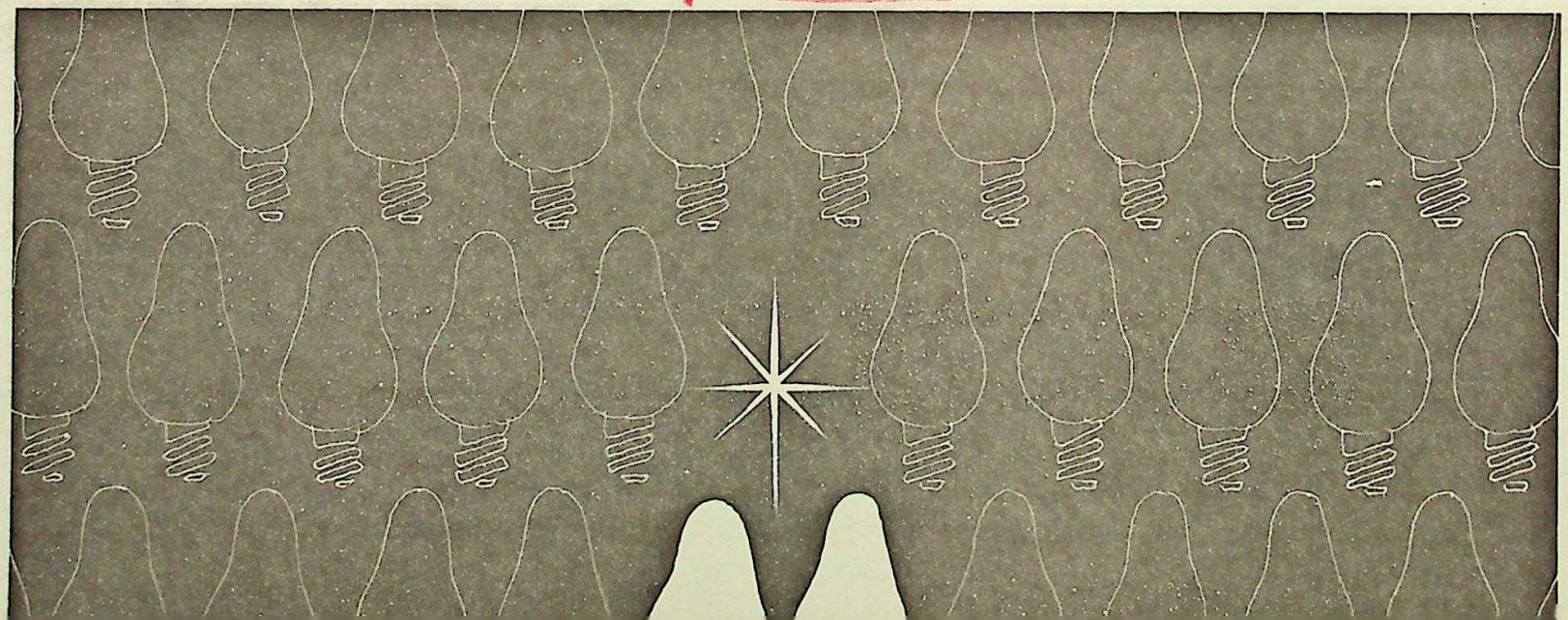
GORDON FRASER. Straight from the garden napkins for lunch, dinner, or cocktails. Large Pkg. $1.75, med. $1.25, sm. $.75 ret. Firm seen at 225 Fifth Ave., NYC.

PFALTZGRAFF. From the Museum Collection, wine goblets, 4 pc. $12; wine cooler, $20; and covered veg. dish, $16 retail. Firm headquartered in York, Pa.

DIMO. Processed wood carving boards with pewter or gold finished heads, tails. Menagerie of items. $9 FOB 6 rue Cornilliot, 77 Thorigny, France.

for perkier serving

GORHAM. Oven to table porcelain covered casseroles. Available in 1, 1½, or 2 qt. capacities, from $23.95-$36.95 retail, depending on size. Providence, R.I.



D7-550
D7 - 548

WS • MORE OFTEN

D7/550543

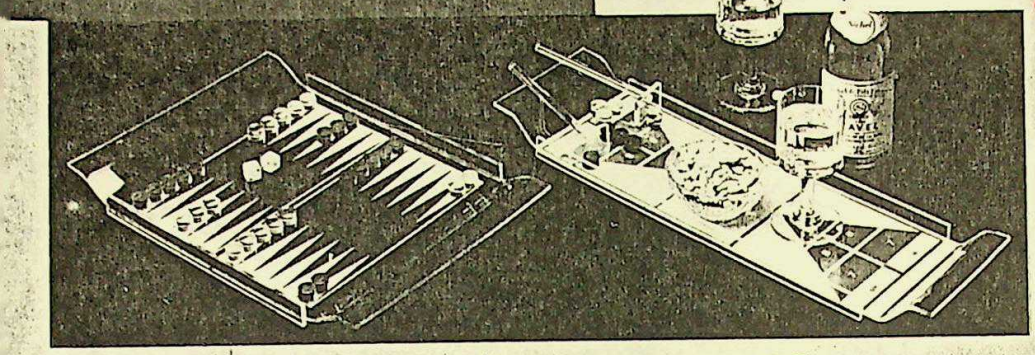
4-5-1976

DESK DATA BANK.

It's the Digidater, a crystal technology thermometer combined with a perpetual calendar. Big, easy-to-read numbers show room temperatures at a glance, appearing changing colors and disappearing almost mystically as the temperature rises and falls. The thermometer scale runs from 66° to 86°F., with off-scale arrows extending the range to 60°-105°. Plus a unique sliding indicator perpetual calendar. Each morning, just slide the colorful pointers to the month, date and day, and there's your information, along with the current indoor temperature.

#4027. Digidater $8.95 (2)

P.6



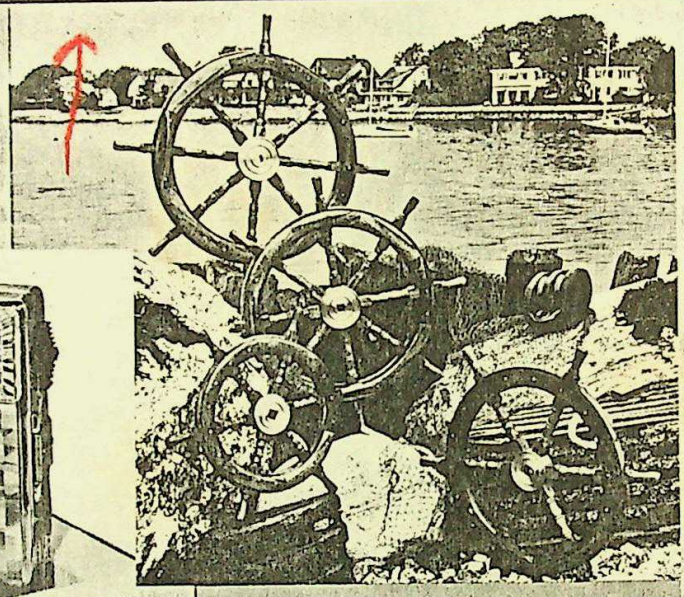
"PLAY-TRAY" COMBINES COCKTAIL TIME AND PASTIME.

Pep up your party with these conversation-piece trays. No, not only a tray, but a beautiful game board—an entertainment center in itself. Constructed from heavy, clear acrylic, these "Game Trays" are strong, durable and water-and-liquor proof.

#4068. The Backgammon Board "Game Tray" comes complete with playing pieces, two pair of dice and doubling cube. 12" x 15", in persimmon orange and black. **$17.50** (4)

#4069. Shuffleboard "Game Tray" comes complete with playing pieces and two miniature clear "push paddles". 23" x 7", in bright green and yellow. **$17.50** (4)

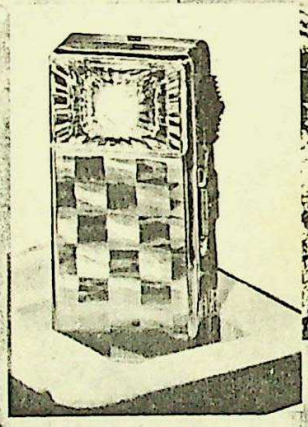
Chris Craft Gifts & Gear
4-5-1976
P.6



RE-INVENTING THE WHEEL.

The classic Ship's Wheel, that is. And in its new incarnation it provides a striking, nautically evocative theme in den, playroom, office or club. And these are real functional ship's wheels—the finest—crafted of solid kiln-dried teak with a solid bronze hub and square 1 1/16" key slot, with pegged fastenings. Available in four sizes, overall diameter: 24", 30", 36", and 42".

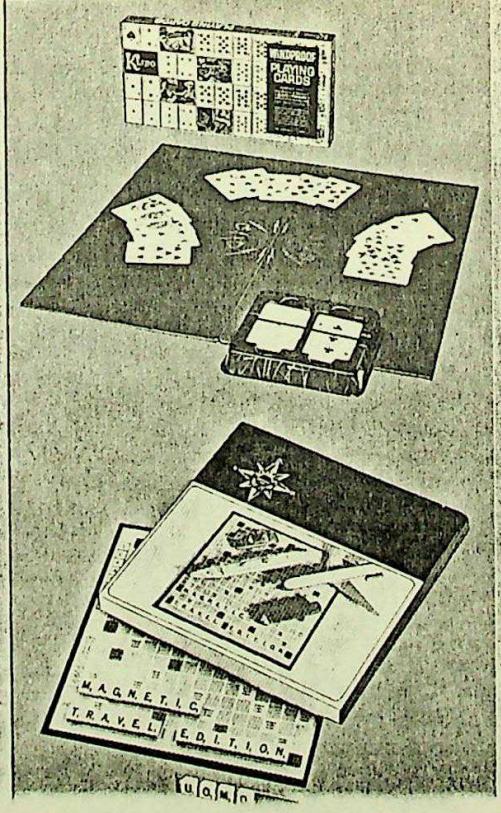
Teak Ship's Wheels:
#3783. 24" **$65.00** (12)
#3784. 30" **$75.00** (16)
#3785. 36" **$85.00** (28)
#3786. 42" **$110.00** (36)



A nice thing that happened on the way to the moon...the FIVE-YEAR JEWEL LIGHT.

Produced by the company that made flashlights for every manned moon mission, the slim and handsome Jewel Lite is always reliable, always ready for instant use...its aerospace-technology energy cell has a storage capacity of 5 years, and 5-times more "on" time than any comparably-sized flashlight... Bright, too, because its specially designed prismatic reflector projects an intense beam. Slim cigarette-lighter sized, just 1 1/4" x 2 3/8" x 5/8" weighing only 3 ounces, it is ideal for pocket or purse, for use at home, at the theatre, anywhere, anytime. Comes handsomely gift-packaged, too, in a velour covered jewel box with hinged lid.

#3616. Five-Year Jewel Lite $9.95 (1)



A WINNING TRICK— CARDS THAT WON'T BLOW AWAY.

Let the breezes blow—the cockpit, beach, or patio card game can continue without interruption or panic. These remarkable Kling magnetic cards are windproof, bounceproof, and tiltproof...they stay put on the Kling playing board until you pick them up. They look, handle, shuffle and deal like any fine quality playing cards, but the Kling cards are made of wafer-thin, plastic coated steel that adhere to permanent magnets embedded in the 20" x 20" playing board. Set includes playing board and one (red-back) deck of playing cards.

#991. Kling Card Set $12.00 (3)
#992. Extra Deck, Green-back **$4.00** (1)
#993. Extra Deck, Red-back **$4.00** (1)

TRAVEL SCRABBLE.

This special edition of the famous Crossword game is perfect for boating use, at the beach, for travelers on planes or trains. This compact Scrabble game has magnetic letter tiles...tilt or jostle the board and the letters won't scramble. Packed in a slim 9" x 9" x 7/8" simulated grain leather box, Travel Scrabble contains ivory plastic tiles with embedded magnets, 4 metal tile racks, plastic bag to hold unused tiles during play, a playing board with hidden metal backing and instruction booklet.

#990. Travel Scrabble $10.95 (3)

usable surface area without overpowering your room. 37"L x 23"W x 18"H. Regularly 85.00, now on sale at **74.99**.

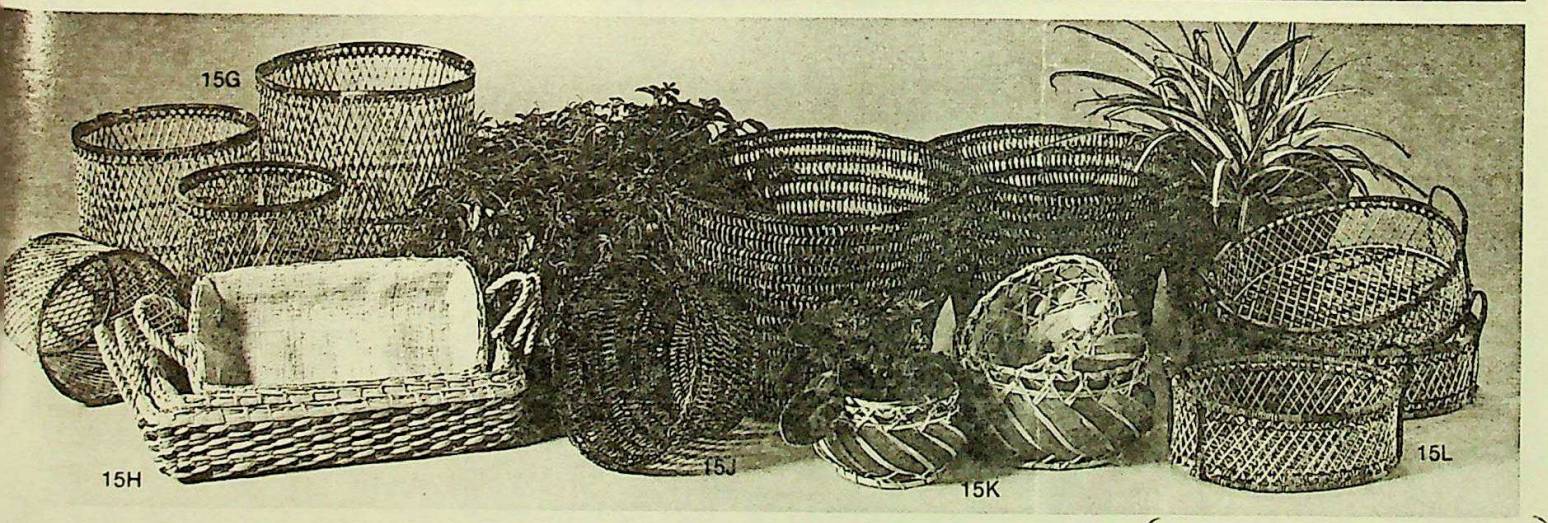
15F. SWISS SETTEE compleme
contemporary and traditional ro
overall height, floor to seat 15".
Reg. 85.00, now **74.99**.
Cushions, gold, green, orange,

Large Housewares, all stores ex
Pentagon.

15G.-L. LINROSE WICKER:

15G. FINE-WEAVE PLANTERS in modern cylindrical shape. Six sizes, **3.00-8.00**.
15H. CASSEROLE HOLDERS of woven seagrass have raffia lining. Pick small, **2.50**; medium, **4.50**; large, **5.50**.
15J. FINE-WEAVE PLANTERS with tapered sides. Choose from six sizes, **4.00-10.00**.
15K. BAMBOO BASKETS, great for chips, pretzels—snacks of all sorts. Make decorative centerpieces for dried flower arrangements. Choose 5½", **3.00**; 6½", **4.00**; 8", **5.00**.
15L. OPEN-WEAVE OVAL BASKETS, ideal for bread and rolls, centerpieces, correspondence. Choose from four sizes: 9x6", **2.50**; 9½x7½", **3.50**; 11½x8½", **4.50**; or 12x9", **5.50**.

Decorative Housewares, all stores except the Pentagon.



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SUNDAY, SEPT. 12, 1976
P. 15
WOODIES
SPECIALTIES OF THE HOUSE
(ADV. SUPPLEMENT TO WASHINGTON STAR)

WOODWARD & LOTHROP

(BOTTOM OF PAGE 15)

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WILLIAMS SONOMA
FALL/WINTER 1976
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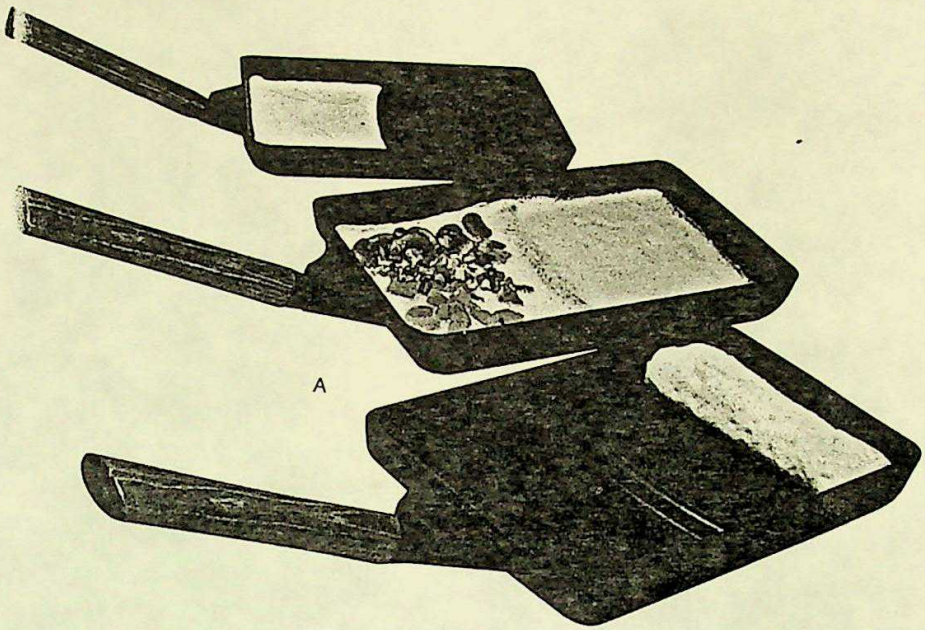


A

A. Cast-aluminum, non-stick **rectangular omelet pan** is very simple to use. Pour beaten eggs into the first half, tip the mixture into the second half, add the filling, tip the pan up slightly and roll out the omelet. No stirring of the eggs while cooking, no folding in half, and no chance of the filling escaping. A perfect individual serving. Instruction booklet is included. **15.00** (1.75) #2693D

B. Magnificent Middle Eastern **confection**, these individually wrapped **sweetmeats** consist of a delicious date mixture rolled in chopped nuts and topped with whole almonds, pecans and walnuts. Crate of **Nut Topped Dates** contains 20 oz. **11.95** (1.55) #7707D

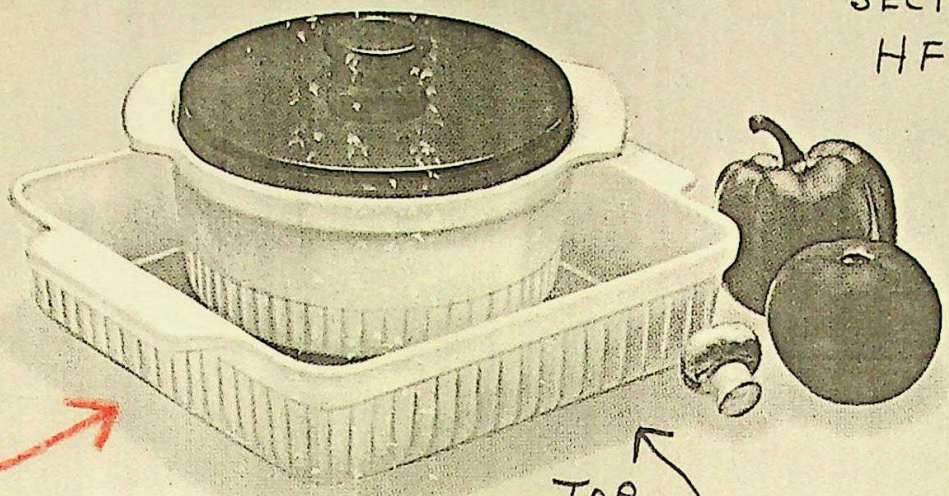
C. Australian **Glacé Apricots** are tender, moist and luscious. These extra large, pitted whole apricots, like the Nut Topped Dates, are delicious served with the after dinner coffee and a liqueur. Crate contains 20 oz. **12.95** (1.55) #7708D

~~D~~ 7/543

JAN. 17, 1977

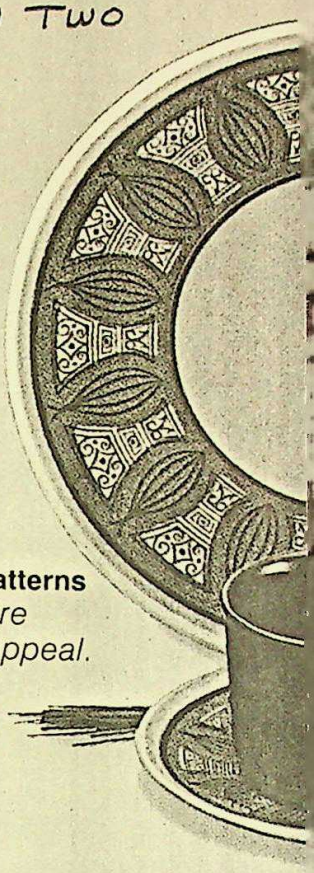
SECTION TWO

HFD



Hospitality *brings a gourmet look to bakeware—goes beautifully from oven to table.*

TOP LEFT



Exquisite ironstone patterns *by Anchor Hocking are pre-tested for sales appeal.*

HFD

RETAILING HOME FURNISHINGS

PAGE 35

Wexford—*the quality look of fine crystal at everyday prices—is a consistent sales producer, on its way to becoming a classic.*

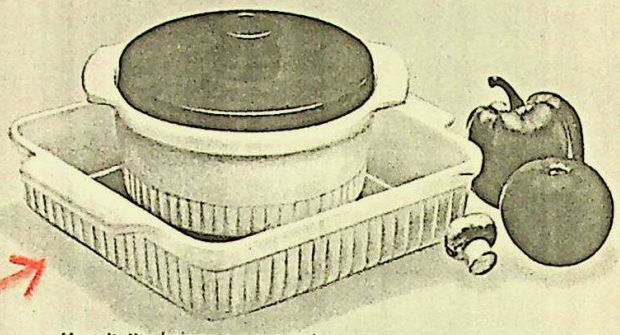
* SEE BACK FOR FULL PAGE 35 REDUCED.

Bold, contemporary Foxy Flo *is one of many new designs Anchor Hocking's varied decorated line.*

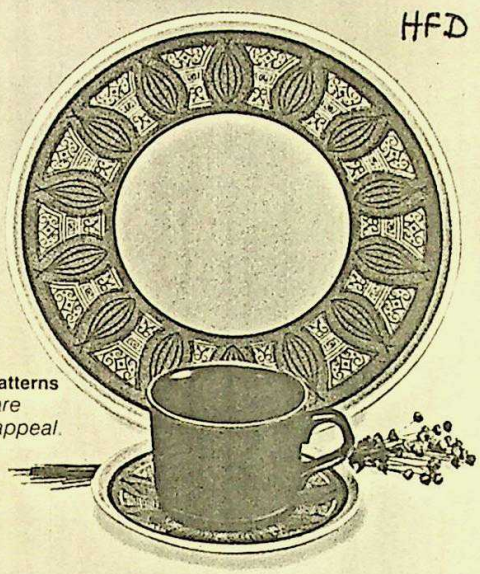
D 7/21

JAN. 17, 1977 PAGE 35

HFD



Hospitality *brings a gourmet look to bakeware—goes beautifully from oven to table.*



Exquisite ironstone patterns *by Anchor Hocking are pre-tested for sales appeal.*

Wexford—*the quality look of fine crystal at everyday prices—is a consistent sales producer, on its way to becoming a classic.*

Bold, contemporary Foxy Flowers *is one of many new designs in Anchor Hocking's varied decorated line.*

Call us first because we are.

ANCHOR HOCKING

Lancaster, Ohio 43130

SERVINGWARE DINNERWARE BEVERAGEWARE OVENWARE DECORATIVE

(ORIGINAL COPY IN T-5 BOX)

D7/544

RETAILING HOME FURNISHINGS

MAY 23, 1977

P. 30

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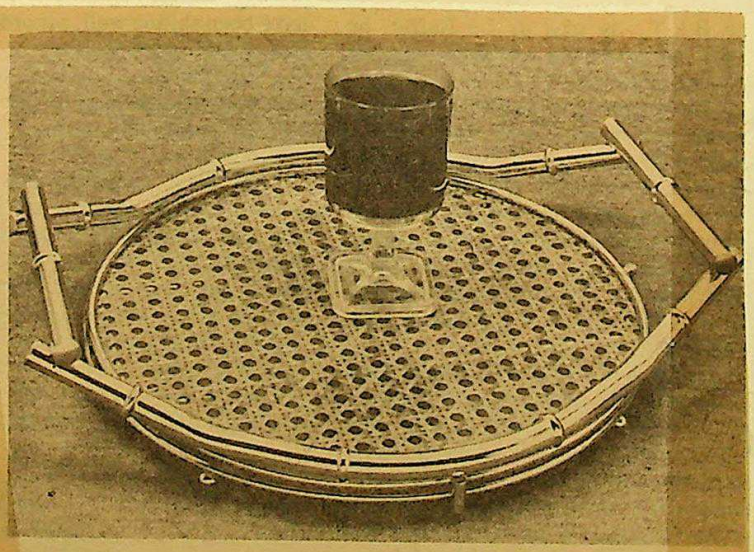
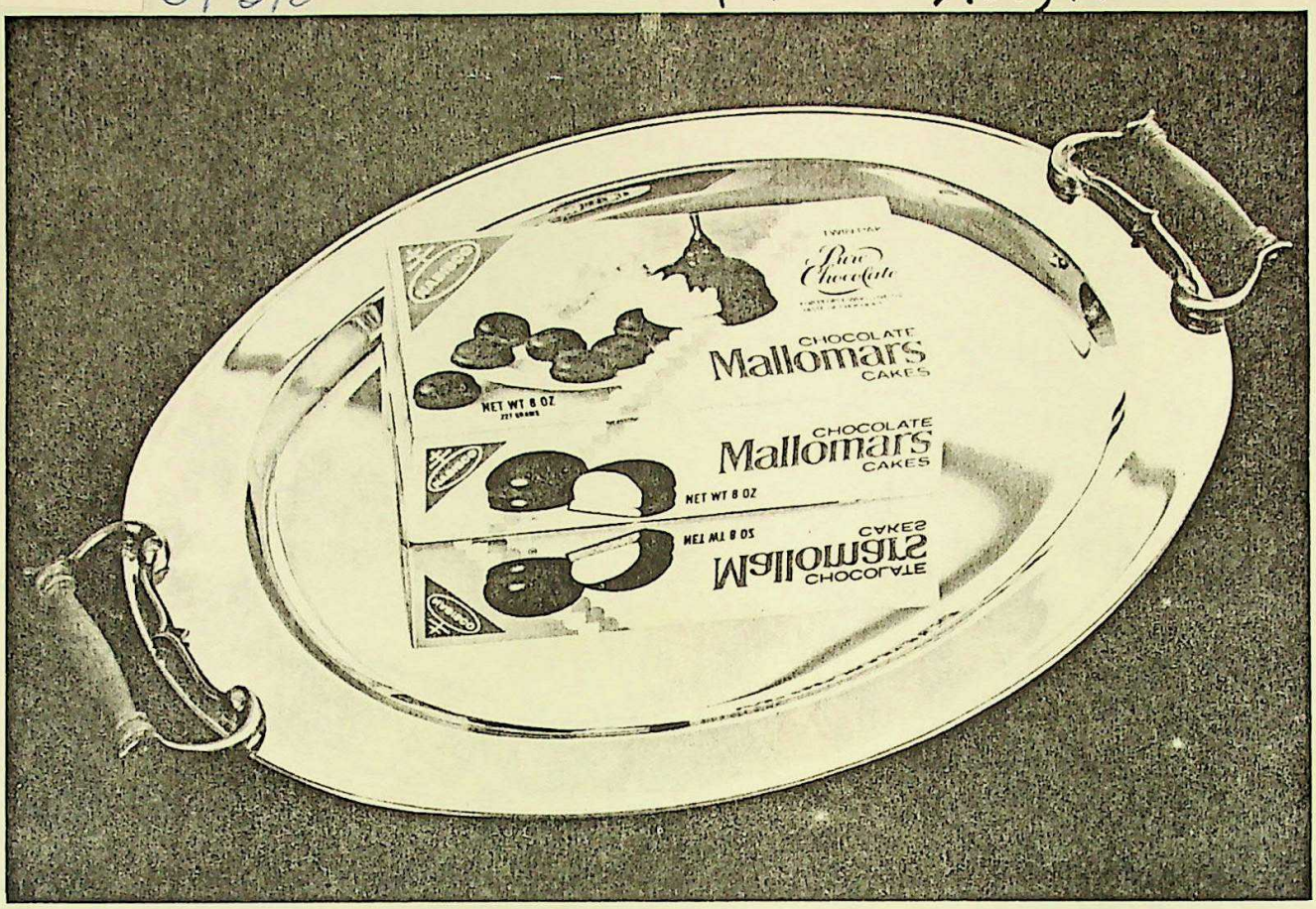


A BRASS COLLECTION of serving pieces will be introduced next month by Maurice Duchin Inc., including the tray (photo above). The items are made of brass plate with a vinyl-laminated cane insertion. There are nine items in the group and the retail prices range from $15 to $45. Photos by Sal Traina

D7/550

D7-543

P.1 AUG., 1977



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The Morrill Press is one of the few converters in the nation that has the capability and the expertise to give your package a true mirror image of your product that multicolor (up to 8) rotogravure printing and adhesive-lamination can deliver.

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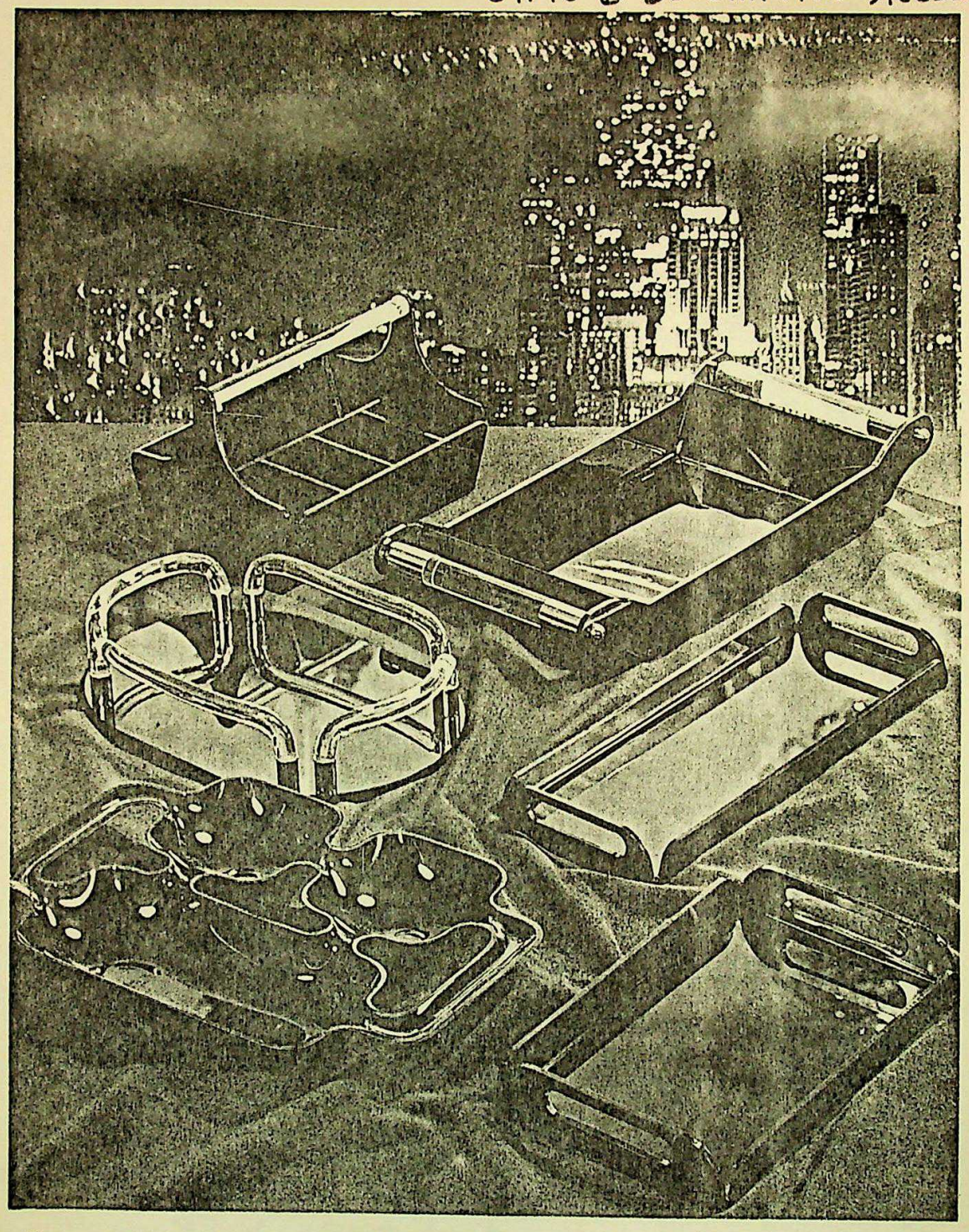
D7/37 543

Midnight is for Penthouses

GIFTS & DECORATIVE ACCESSORIES

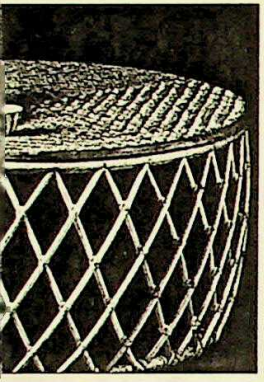


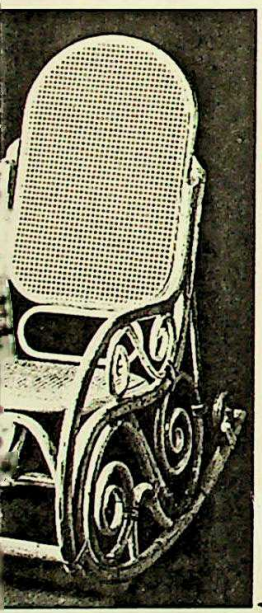
Grainware Midnight. A very sophisticated new collection of trays and other serving pieces in mirror-finish black lucite. There are eighteen in all. Some may be monogrammed. Noel Coward would have felt at home with any of them.

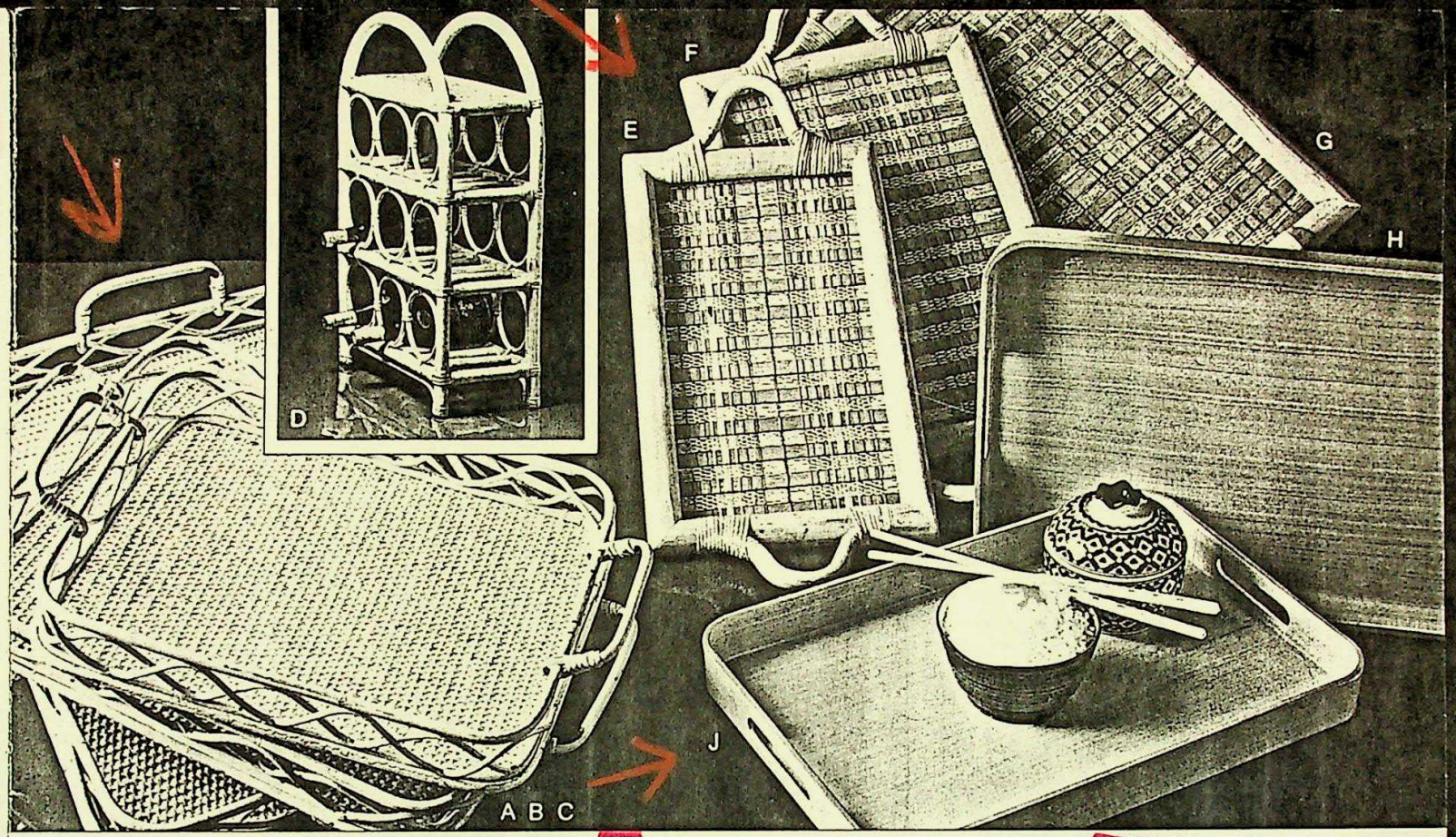
For Grainware Midnight fits right in with a lifestyle that calls for long gowns, black ties, champagne cocktails. A kind of graciousness that we note is coming back again. Isn't it swell?

2600 North Pulaski Road Chicago, IL 60639

Showrooms: No. 1101, 225 Fifth Avenue, New York • Mel Blackman; The Center, Bedford, Mass. • Bill Isbey; Gateway Arts Bldg., Detroit • Cliff Nixon; Dallas Trade Mart • Gerald Rolfson; Midwest Mdse Mart, Minneapolis • Lin Gummerson; Amigo Gift Mart, Kansas City, Mo. • Grant Jacoby; Brack Shops, Los Angeles • Ed Meyers; The Show Place, San Francisco







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P. 15

D 7/550

REC'D. NOV. 18, 77

D 7/543

CARAVAN
A World of Gifts From
the Hecht co
Rec'd. Nov. 18, 1977
COVER PAGE
D7/36
CATALOG IN

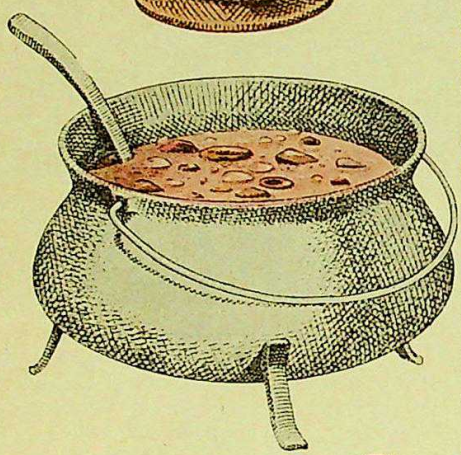
D7/543

(p. 194) Good Housekeeping Feb, 1978

Quick, low-calorie HEARTY SOUPS

Here, nine great winter soups, developed in our diet kitchens. Hearty and satisfying, with great old-fashioned, home-cooked taste, none takes more than an hour—some just 15 minutes. Even better news: we've slashed the calories, too!

Extra thick and creamy, this delicious green-bean soup is as easy as blend-and-boil.



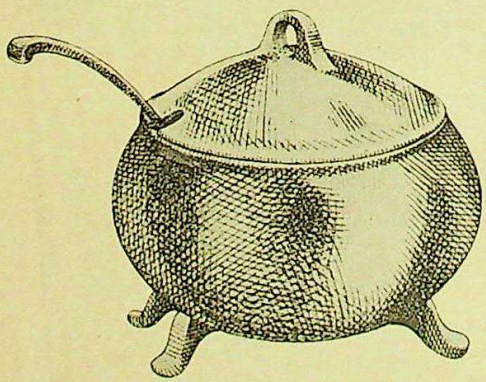
CREAM OF GREEN-BEAN SOUP
(75 calories per serving)

1 16-ounce can cut green beans
1 10¾-ounce can condensed cream of celery soup
½ cup water
½ teaspoon chili powder
¼ teaspoon salt

ABOUT 15 MINUTES BEFORE SERVING:

In covered blender container at high speed, blend green beans and their liquid until smooth. In 2-quart saucepan, combine pureed green beans with undiluted soup, water, chili powder and salt. Over medium heat, heat to boiling, stirring occasionally. Makes about 3½ cups or 4 servings.

Don't let the great taste of our onion soup fool you. It counts out to a modest 105 calories.



ONION SOUP
(105 calories per serving)

2 tablespoons butter or margarine
5 cups sliced onions
4 cups hot water
4 onion-flavor bouillon cubes or envelopes
1 tablespoon Worcestershire

ABOUT 45 MINUTES BEFORE SERVING:

In 3-quart heavy saucepan over low heat, in hot butter or margarine, cook onions 30 minutes, stirring occasionally. Add hot water, bouillon and Worcestershire. Increase heat to high; heat to boiling. Reduce heat to low; cover and simmer about 5 minutes or until onions are tender. Makes about 5½ cups or 5 servings.

A fun-to-eat soup the kids will love, even if it does have spinach!

MINI-MEATBALLS AND SPINACH SOUP
(75 calories per serving)

¼ pound extra-lean ground beef
2 teaspoons dried bread crumbs
¼ teaspoon salt
dash pepper
5 chicken-flavor bouillon cubes or envelopes
4 cups water
2 cups lightly packed fresh spinach, coarsely shredded

ABOUT 30 MINUTES BEFORE SERVING:

In medium bowl, combine meat, bread crumbs, salt and pepper. On waxed paper, by rounded ¼ teaspoonfuls, form meat mixture into about 40 meatballs; set aside. In 3-quart saucepan over medium heat, heat bouillon and water to boiling. Add meatballs and cook about 5 minutes; then add spinach and continue cooking about 3 minutes longer. Makes about 4½ cups or 4 servings.

Here's a speedy (15-minute) version of a family favorite.

CHICKEN EGG-DROP SOUP
(45 calories per serving)

2 10¾-ounce cans condensed chicken broth
2 soup-cans water
1 tablespoon chopped parsley
1 teaspoon soy sauce
2 eggs

ABOUT 15 MINUTES BEFORE SERVING:

In 3-quart saucepan over medium-high heat, heat broth, water,

continued on page 196

INSTITUTE/BUREAU/CAROL SCHERER, HOME ECONOMIST

Illustrations by Laszlo Kubinyi

L'Oréal's Aqualia. Finally, a moisturizer that's as serious about your dry skin as you are.

Aqualia is a unique patented discovery for dry skin!
- **It preserves your own vital moisture,**
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Aqualia is not a mysterious beauty fluid or lotion that dries up and disappears.
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AQUALIA is a serious treatment that helps prevent the look of premature aging due to dry skin. So your skin stays soft and younger-looking.

AQUALIA® from L'ORÉAL®
The Natural Moisture Maintainer.

ing elbows back to starting position. Now with hands still on shoulder caps, stretch elbows out at sides, so your upper arms go straight out at shoulder height, then bring elbows down to starting position at sides. Repeat complete action five times slowly. Important: Keep legs extended and firm against floor. Do not lift knees. Roll trunk forward as far as you can without strain. Within a week, you will be able to roll trunk further forward.

9. KITTEN CURL: (A) Place yourself on all fours with arms extended, elbows locked, hands flat on floor, wrists directly under shoulder joints. Upper legs rest on flexed knees, lower legs are on floor slightly apart, toes pointed back, knee joints aligned under hip sockets. Be sure your back is flat, not rounded. Keep shoulders firm, do not hunch or slump them. Keep head up, face forward. You should feel comfortable and well supported, with hands and knees about six inches apart in proper hip-knee, shoulder-wrist alignment. (B) *Inhale* and *exhale* deeply and slowly in your own rhythm throughout this action. Keeping elbows locked, slowly push your body directly back (as if someone is pulling on a rope attached to your tailbone) as far as possible without any straining. (C) In that position, flex elbows and roll body down slowly until your forearms, wrists and hands are flat against the floor. Keep elbows in so that wrist, elbow, knee and ankle joints stay in alignment. (D) From this position, start moving back as far as possible without straining, aiming your tailbone again toward your heels, while curling your head forward and under so your chin rests on your chest, and you are looking back at your heels. Be sure elbows are still flexed, lower arms and hands are still flat against the floor. (E) Now slowly roll your head and body forward, keeping your face close to the floor, as if you were pushing a peanut with your nose. When your nose is even with your thumb and your forearms are against the floor, slowly lift your body and straighten out arms until you are back in starting position on all fours. Be certain to keep your back, shoulders and neck in a straight, forward alignment. Repeat slowly six times.

10. OUTREACH: *Inhale* deeply as you start on all fours. (A) *Exhale* as you stretch your right leg (knee locked) back in a straight line with your right hip socket, resting leg on the ball of your right foot. Left leg remains in starting position. (B) Keeping right knee locked and leg straight, stretch your right leg out to the side in line with your left knee. (Do not strain.) Your right leg should rest on right heel, with toes turned upward. (C) Return to position with right leg stretched back, then back to starting position. Repeat four times with right leg, then four with your left.

11. BOUNCE-STRETCH: Start in all-fours position. (A) Bring up flexed left knee so that knee is under your left shoulder socket and left ankle is in line with wrist joints. Keep arms straight, hands turned to outside. Weight rests primarily on left foot, flat on floor. Now stretch your right leg straight backwards, right knee locked, resting leg lightly on ball of right foot, so your back makes a straight line from heel to top of your head. (B) Start bouncing your body by flexing your left knee and ankle, arms straight, body weight supported primarily by left foot and balanced by the ball of right foot, and hands flat on floor. Be sure to keep your right knee locked so leg is straight out in back. *Inhale-exhale* quickly with each rapid body bounce, whistling sharply with each exhalation. Bounce ten times in this position. (C) Reverse legs and bounce ten times.

And remember to SMILE! Fitness can be fun. ◆

SIGN OF THE TIMES

Scrawled on the side of a small van: "The abominable Slow Van."
—Herm Albright

D7/543

Better Homes & Gardens Nov. 1978

p. F6

A traditional way to separate an egg

You've seen other egg separators but never one as beautiful as this. It's hand thrown pottery made in Guernsey, one of the British Channel Islands, by a master craftsman. And it's as pretty as it's practical. page F6

Simply break the egg into the container.

Start pouring. The egg white comes through the side-opening, the egg yolk remains intact, inside.

The most decorative egg separator you've ever seen.

Please send me the hand-made pottery egg separator as soon as you can. I enclose $9.95 to cover product, postage and packing.

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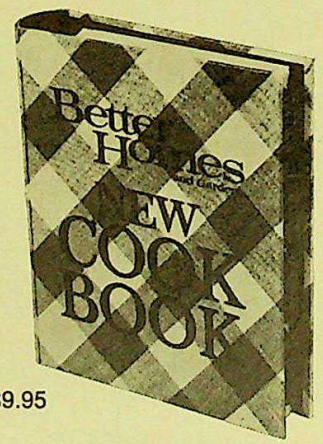

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We've added a new chapter on appliance cookery; a meat price chart listing cost per servings; a discussion of metrics in cooking; everything new in meat terminology; the "easy mix" yeast bread method; a chart of creative uses for leftovers; and new recipes for microwave ovens and crockery cookers. Also, chapters on canning, soups and sauces, poultry, fish and eggs have been expanded with new recipe ideas. Now, more than ever, it's America's best cook book buy...only $9.95 wherever books are sold.

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FOOD

Pizza c... on ca...

These frozen crus... head start on pizza ... unbeatable homema... quick meal or snack, ... and toppers to the c...

Photograph: Dieter

FREEZE-AHEAD PIZ...

6¼ to 6½ cups all-p...
2 packages active d...
2 teaspoons salt
2 cups warm water
2 tablespoons cook...

In large mixer bow... *cups* of the flour, the... add water and oil. Bea... electric mixer ½ minu... constantly. Beat 3 mir... hand stir in enough ... flour to make a stiff d... lightly floured surface... elastic, about 12 ... should be firm). P... greased bowl, turning ... rise till more than d... hours. Punch down; d... Cover; let rest 10 mir... floured surface roll e... 12-inch circle. Place ... 12-inch pizza pan, fo... crust. Bake in 425° ... (crust will not be ... from oven; cool on pa... pans; wrap each in ... freeze. Makes 4.

To use crust: Top ... your favorite pizza s... toppers. Bake in 425° ... minutes. ■

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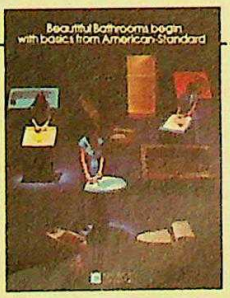

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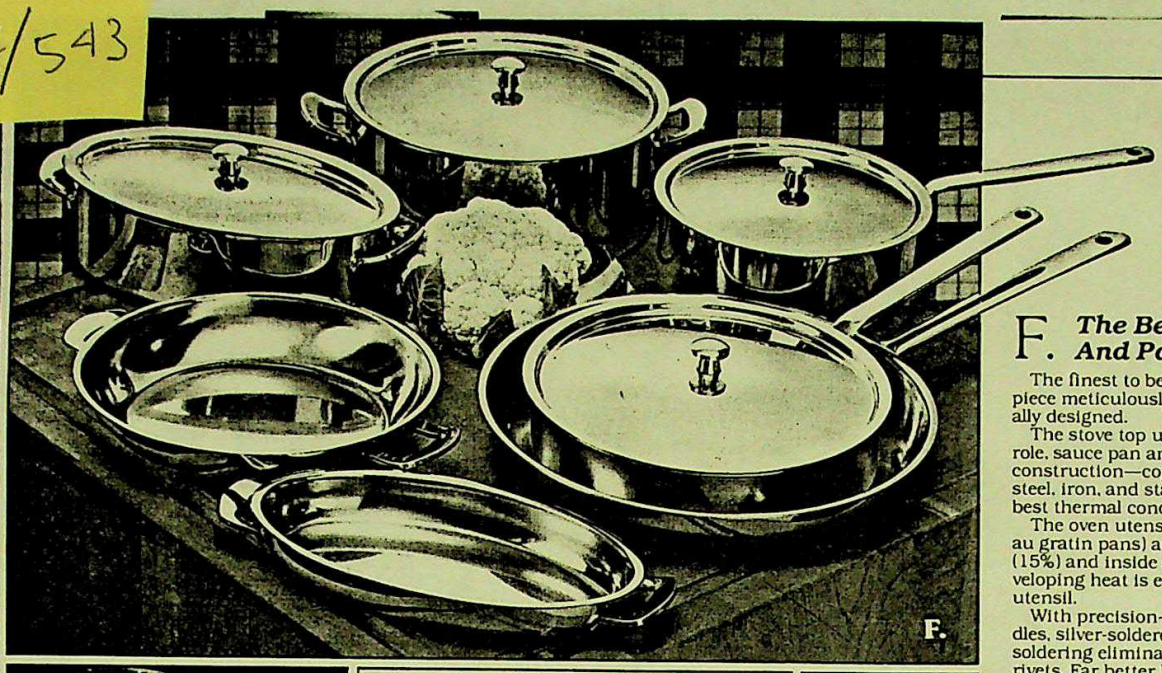

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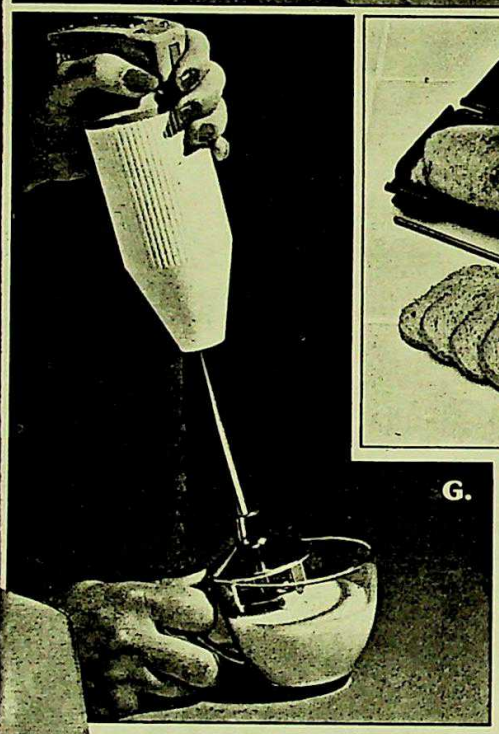

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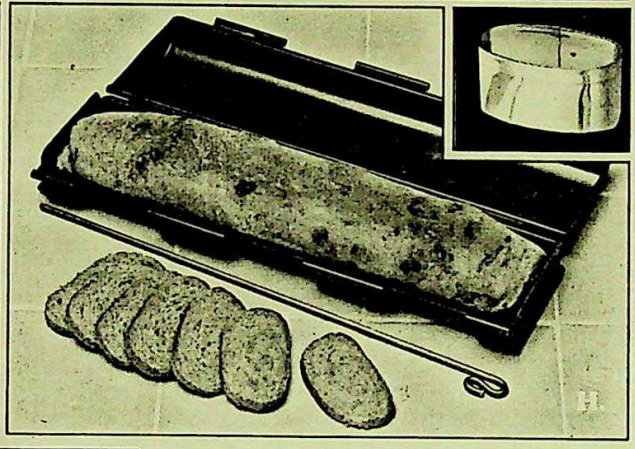


H.

E.

E. The Wok—A Great New Culinary Experience

Wok cooking gives an entirely different taste to familiar vegetables, meats and fish. Great for quick "stir frying": adding the aluminum steaming ring underneath enables you to steam even large lobsters, shellfish delicacies, other foods. All in a jiffy, and with fun, too!

Our modern version is of copper-clad stainless steel that goes directly on the gas or electric burner of any stove. Cover is spun aluminum.

Also available are a nice spatula and ladle (both polished stainless steel) made to fit the wok's gently curving sides.

Wok holds 3 qts., is 12" dia. at top, 3¼" deep. Lid 4" deep. Instructions, recipes. Spatula and ladle each 15½" long.

K-4378 Chinese wok, cover and steaming ring **$45.95**
K-4380 Ladle **$5.50**
K-4381 Spatula **$5.50**

F. The Best, Nicest Pots And Pans In The World

The finest to be found: made in Switzerland, each piece meticulously crafted, and classically, functionally designed.

The stove top utensils (frying pan, round casserole, sauce pan and saute pan) are of multiple-layer construction—copper outside, followed by stainless steel, iron, and stainless steel inside providing the best thermal conductivity.

The oven utensils (oval casserole, oval and round au gratin pans) are a combination of outside copper (15%) and inside stainless steel (85%). The oven's enveloping heat is evenly distributed throughout the utensil.

With precision-cast, highly-polished brass handles, silver-soldered to the sides of the utensils. The soldering eliminates dirt catching crevices as with rivets. Far better looking, too.

Unusually heavy, and made to last more than a lifetime. We think they're the best—the very, very best!

K-5416 11" frying pan **$70.00**
K-5417 9" round au gratin pan **$43.00**
K-5418 9" oval au gratin pan **$37.00**
K-5419 9" oval casserole w/cover **$75.00**
K-5420 9" round casserole w/cover **$100.00**
K-5421 2-quart sauce pan w/7" cover **$85.00**
K-5422 9" saute pan w/cover **$80.00**

G. The Lightweight Electric Mixing Wand Easily Mixes Anything, Anywhere

Convenience and speed make this one of the neatest work savers we've seen in years. Handles jobs in a jiffy, eliminates mess and clutter, and cleans quickly under the faucet. Easy to use with one hand.

Three snap-on attachments make it amazingly versatile. The cutter chops, minces, purees, beats and mashes vegetables, baby food, cake mixes, and even light doughs. The beater disc whips, beats and aerates eggwhites, cream, mousses, desserts. And the mixer disc stirs and mixes all kinds of liquids—cocktails, shakes, eggnogs, and mayonnaise. Each one attaches and detaches in seconds. Light and portable for easy carrying. Long 6½ ft. electric cord. Weighs only 32 ozs. Attractive, high-impact plastic housing, molded to fit the hand. Totally rustfree. Rugged motor. Only 12⅝" high. For 115 volts, AC.

K-3910 Mixing wand set **$36.50**

H. Cuisinart Bread Pan Makes A Very Special "Pain de Mie"

In France, "pain de mie" is a slim, oval loaf of bread with a soft, dense crumb and thin crust. It is baked in a special steel pan with a hinged lid, which controls the thickness of crust. The resulting foot-long loaf is sliced thinly, for dainty sandwiches, canapés and melba toast.

Makes a loaf about 12" long. Comes with a stainless steel "cookie cutter" for cutting sliced meats, cheese, etc. to the exact cross section of the Pain. Complete instructions, and recipes. From France, by Cuisinart.

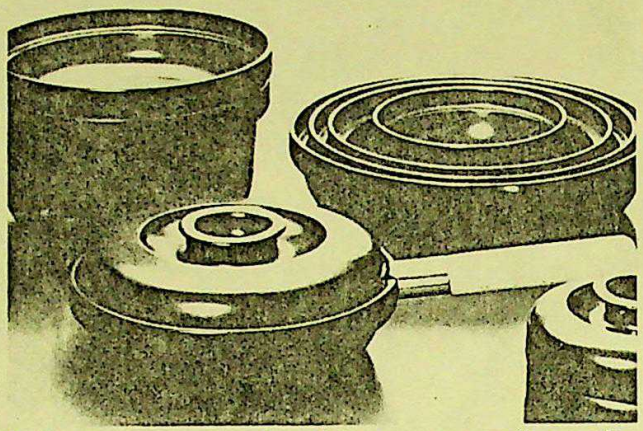
K-5424 Cuisinart bread pan **$17.50**

BROOKSTONE © 1978
CATALOG FALL

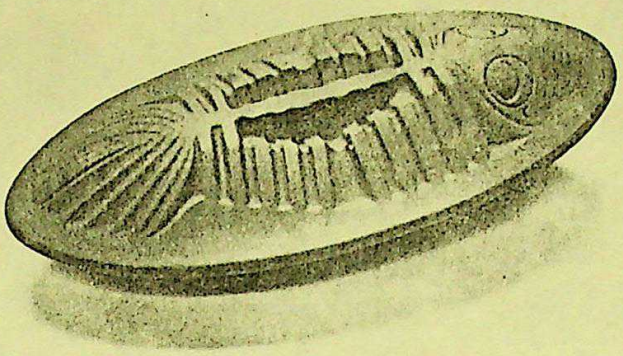
D7/543

GIFTS & DECORATIVE ACCESSORIES

AUGUST, 1979 p. 109

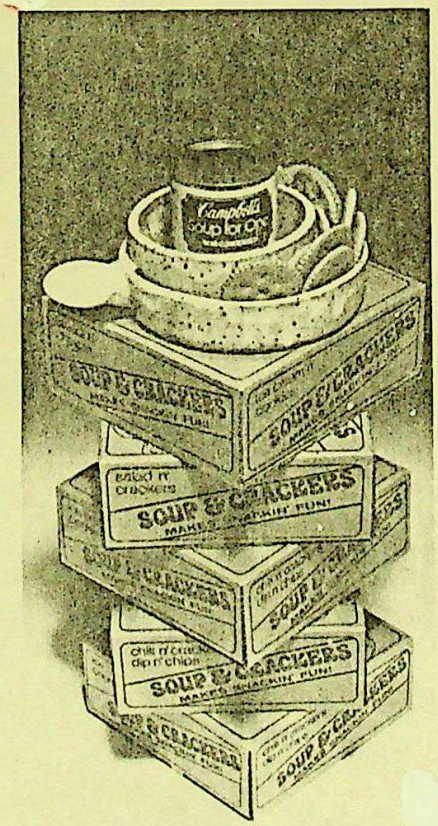


Kokki ceramic covered cooking dishes to use on open flame and in microwave. Heat source can be switched off before cooking is completed. $25 to $86. Arabia, 5603 Heyward, Niles, Ill. 60648.

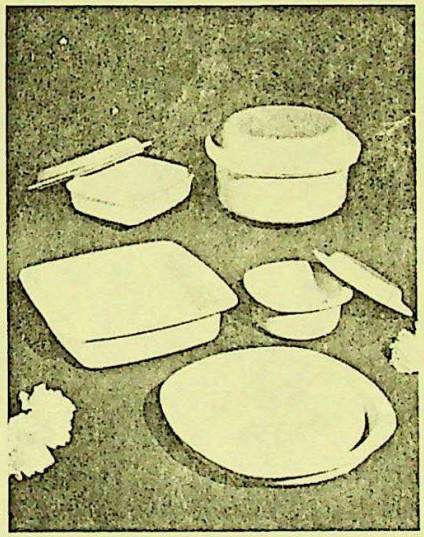


Clay pot for baking fish has unglazed lid and glazed bottom interior. Oven-to-table, approved for microwave, the Magic Fish Pot is 17 in. long. $18. Reston Lloyd, Box 2302, Reston, Va. 22090.

Glazed Schlemmertopf has unglazed lid and glazed bottom for easy cleaning and oven to table convenience. Several sizes ranging from $12 to $34. Scheurich Keramik, 41 Madison Ave., New York 10010.



The fewer dishes, the less cleanup. No-fuss convenience is the secret of Soup and Crackers glazed stoneware. Serves one. $8. Robert Weiss Ceramics, Box 1069, Healdsburg, Calif. 95448.



Microceram ceramic ovenware is suitable for conventional and microwave ovens. $6 to $14. Anchor Hocking, 109 N. Broad St., Lancaster, Ohio 43130.

1980 FEB.
Domus 603
p. 44
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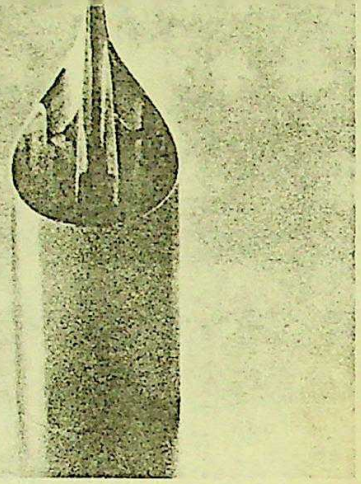
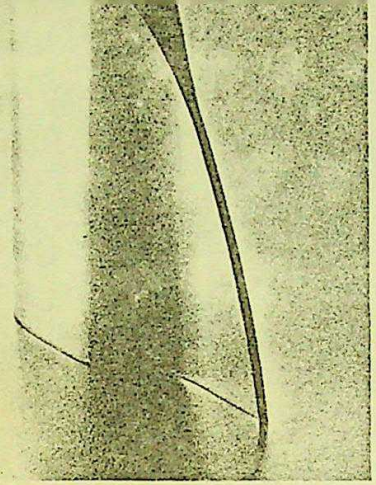
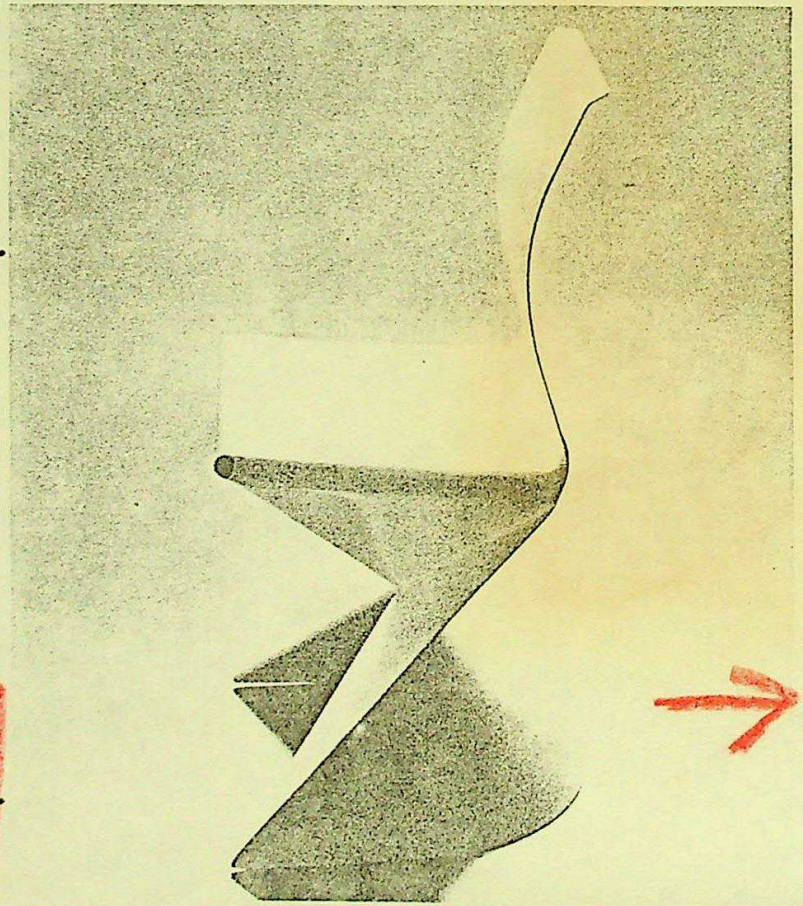
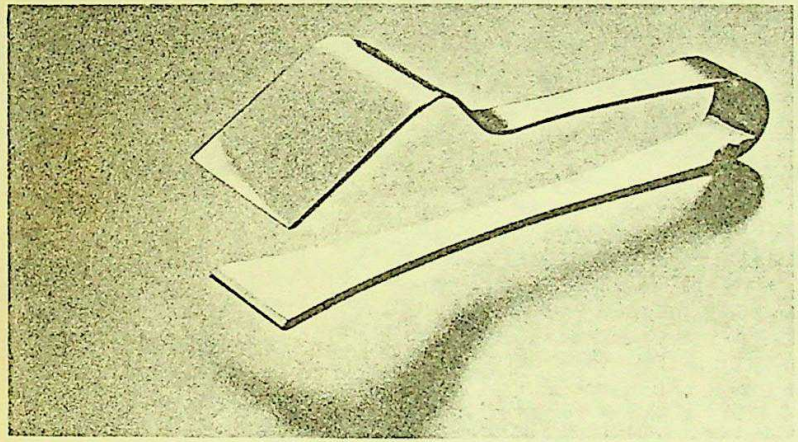


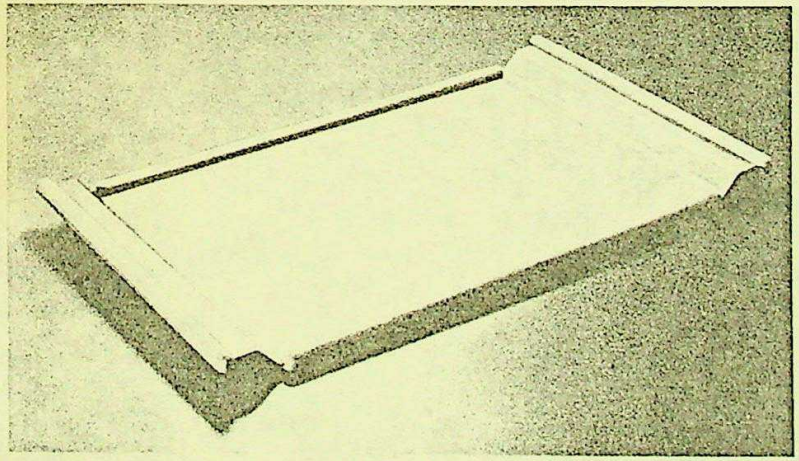


seriti ai lati. Qui a fianco: portafiori e boccale in metallo argentato. In basso a sinistra: sedile in materiale plastico, a destra: molla per dolci in metallo argentato e vassoio in acciaio inox e legno naturale.

■ This exhibition was held in the hall of the Villa Reale in Monza as part of the 34th M.I.A. (International Furnishing Show): all the objects were designed by young pupils of Lino Sabattini.
Top left: reticulated alphabet in stainless steel. Right: tray with perspex centre and four silver-plated metal tubes at the sides. Alongside: vase and jug in silver-plated metal. Bottom left: plastics chair; right: cake tongs in silver-plated metal and tray in stainless steel and natural wood.







BOTTOM OF PAGE 44

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TRAYS & SERVERS

A. Shell Server. Four compartment 11" square. #3002.

B. Fruit Trays: Pear, #3082;
C. Pineapple, #3086. 18" long.

Fruit Trays. Strawberry, #3087. 18" long. Not shown.

D. Icey Servers. Compote Ice Cream, #3090, 5" diameter; Large Supreme Server, #3092, 9" diameter; Small Supreme, #3091, 5½" diameter.

E. Antipasto Gallery Tray. 11" x 13", #3100.

5-19-80

F. Gallery Trays. 12" x 20", #3101; 14" x 18", #3102; 12" x 16", #3103; 7½ x 13", #3105.

G. Deviled Egg Holder. 19" long, #3142.

H. Crescent Susan. 13½" diameter. 5 removable compartments, #3143.

I. Fish Shape Servers. Fish 'n Chip. 18" long, #3144; Flying Fish, 20" long, #3145.

J. Water Pitchers. 64 ounce, #3146; 44 ounce, #3146A.

K. Small Boudoir Tray. 11" diameter, #3208.

L. Serving Trays. Hexagon, 15½" x 20½", #3212; Oval, 16½" x 20½", #3211.

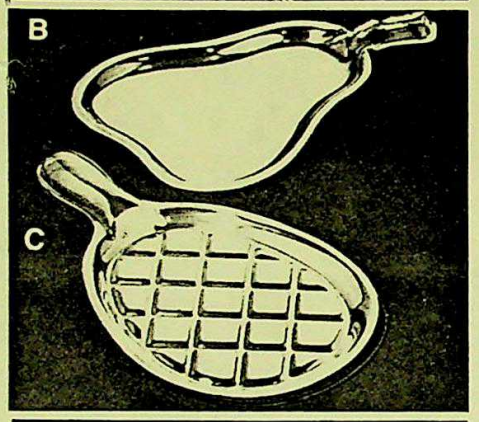
M. Covered Cake Set. 12" diameter, #3270.

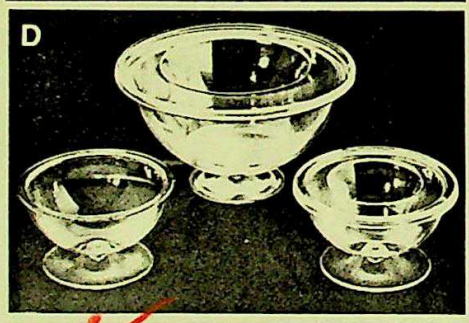
N. Cheese & Cracker Set. 8" x 11" with cutting board insert, #3300.

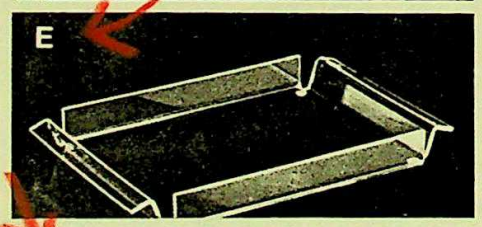
O. Dip and Server. Removable center dish, 23" diameter, #3319.

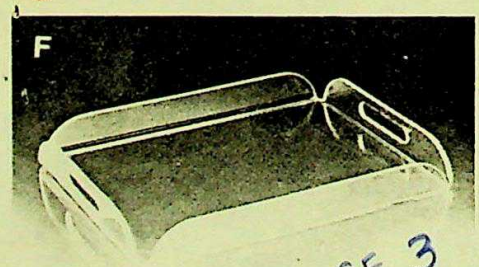
P. Antipasto Server. 7 removable dishes, 11" x 13" overall, #3320.

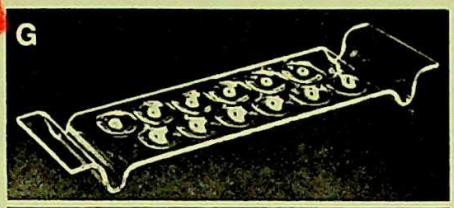
THERMALENE PRODUCTS, INC.

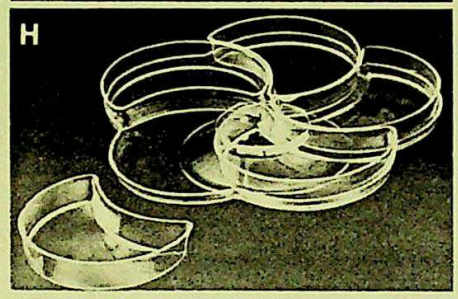


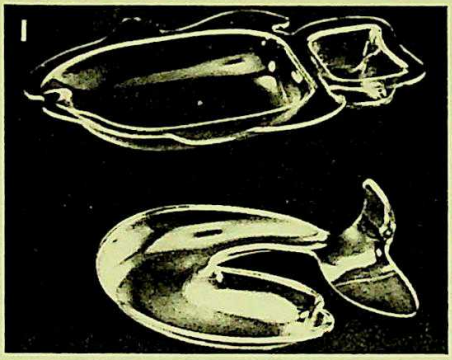


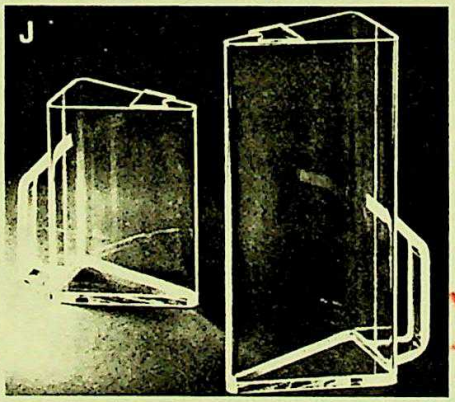


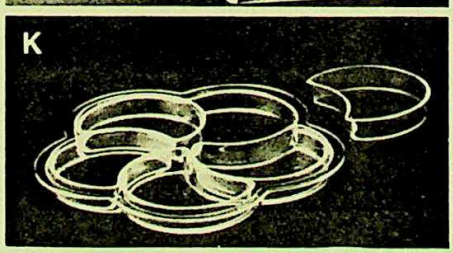


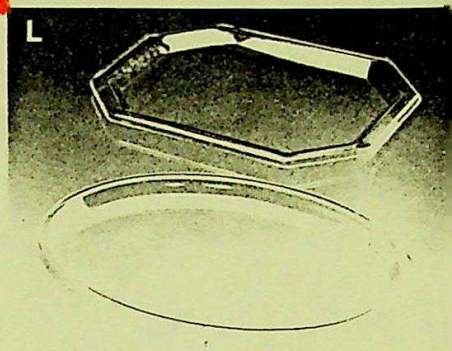


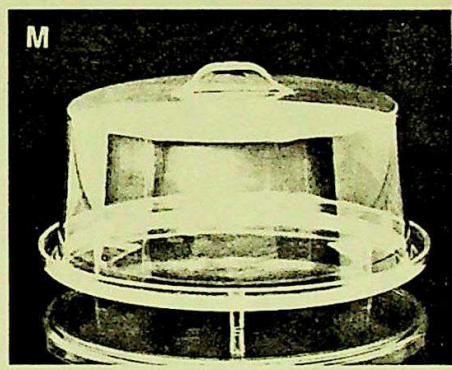


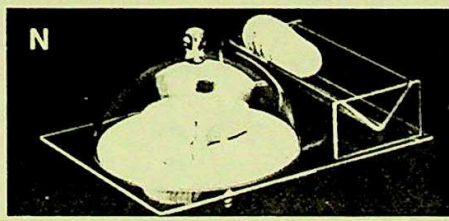


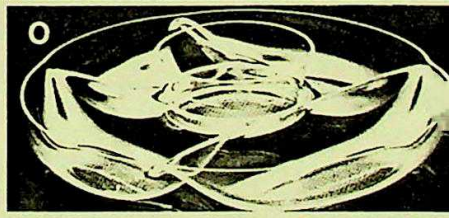


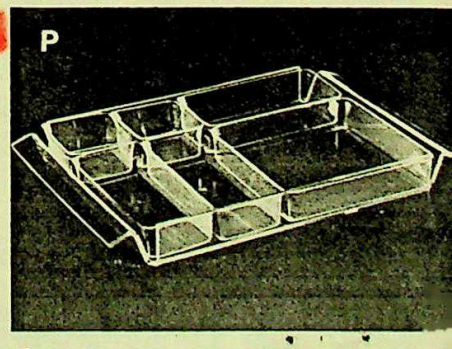












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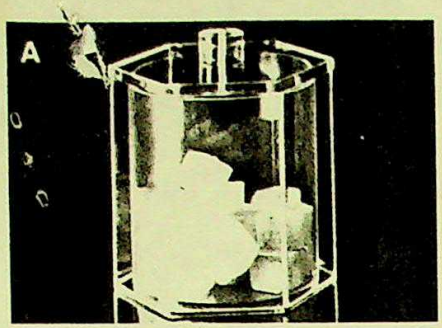
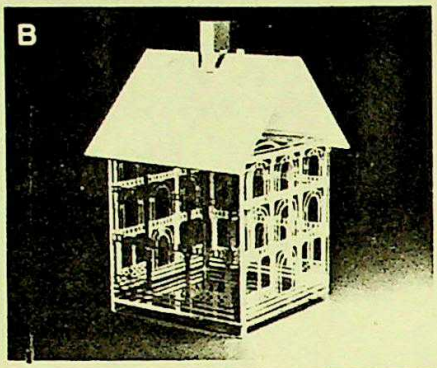
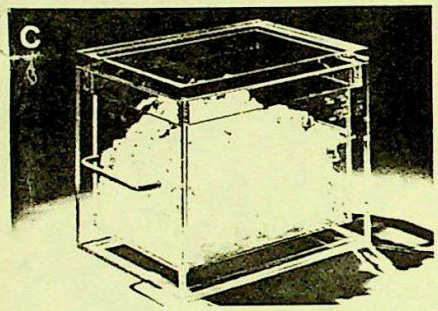
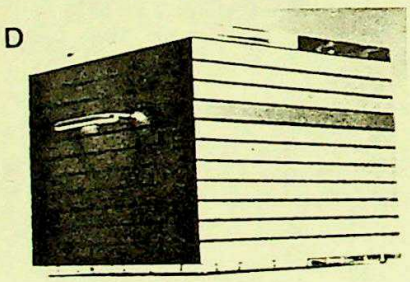
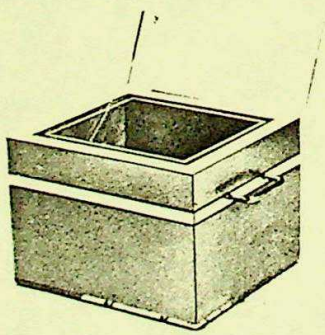
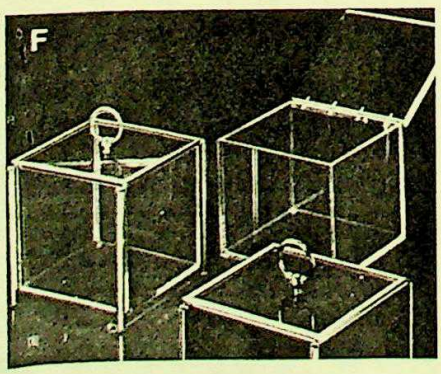












The leading line in stylish new acrylic products is Edgar Watkins At Home. If you and your customer are interested in the newest and the best-made, this in the line to carry.

5/19/80 EDGAR AT

THERMALENE PRODUCTS INC.

ICE BUCKETS AND ICE CHESTS

A. The Diamond. With hinged lid and removable liner, 7¾" x 7" #7004.

B. The Ice House. With lift-off "roof," in white, 6" x 6" x 10", #7005.

C. The Classic Ice Chest. Clear, with hinged lid, removable liner, triple plated chrome hardware. Large, 8" x 10" x 9", #7008; medium, 6" x 8" x 7", #7009.

D. Aluminum and Brass Classic. With hinged lid, removable liner, solid brass hardware and single brass center band; extra large, 9" x 10" x 8", #7012.

E. Aluminum and Mirror Classic. Same style and size as above, with chrome hardware and one mirrored center band, #7013.

F. Ice Cubes. Clear with brass trim, #7014, black with brass trim, #7014A; both with lift off lid. Clear with hinged lid, #7010. All 7" cubes.

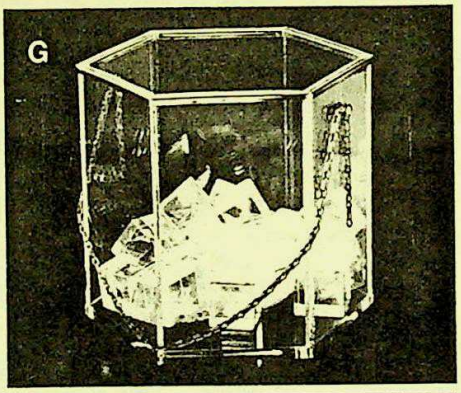
G. Champagne (or Open Ice) Bucket. Trimmed in brass with brass chain handle. 7" high x 7" diameter, #7011.

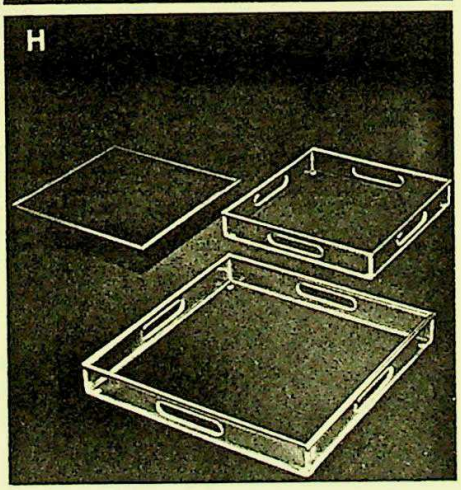
GIFT ITEMS

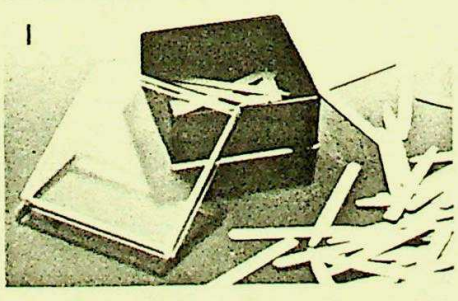
H. Classic Serving Trays. Clear with brass trim, #7040, black with brass trim, #7040A; both 12" square. 15" square—clear, #7041, black, #7041A.

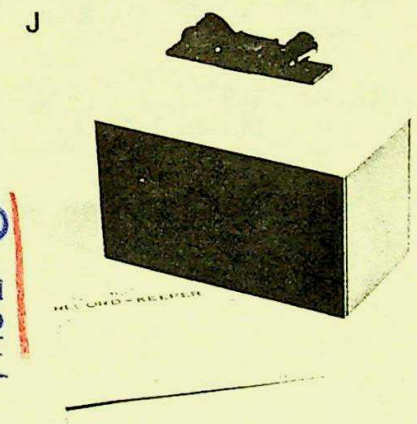
I. Collar Stay Box. Black and clear hand made box, 4" x 4" x 1¾", filled with 144 men's shirt collar stays to fit any shirt. #70

J. Black Tie Party Box. The perfect party planner and record keeper. A black and white acrylic file box with 100 record cards, each 5" x 7", #7095.









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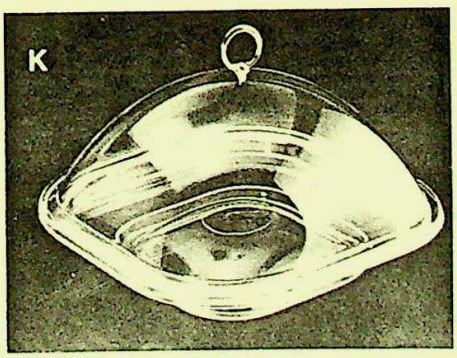

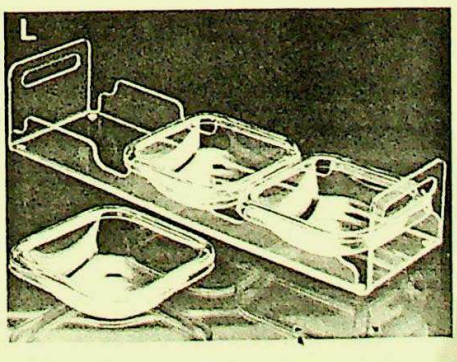

D7/550

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5th EDITION

PLEXIGLAS®

HOME FURNISHING IDEA BOOK

REC'D.
8-13-1980

PAGE 10

38. Bed Writing Table — Light in weight and crystal clear, this bed table doesn't give one that cramped-in feeling. (fabrication directions 2, 4 & 6)

39. Parsons Table — This classic design is beautiful in bronze or clear Plexiglas. Ideal as an end table, coffee table or for the foyer, 29½″ high, 18″ wide, 54″ long. (fabrication directions 2, 4 & 5)

40. Lap Tray — This tray is light in weight, attractive and complements your beautiful china. (fabrication directions 2, 4 & 6)

41. Etagere — These shelf units look much more expensive than they are. With formed shelf they make a stunning foyer setting. (fabrication directions 1 or 2, 3, 4 & 19)
Order Etagere Project Plan #42 and Formed Etagere Shelf

42. Transparent Picture Frame — Let your wallcovering mat your prints. Place prints between two sheets of ⅛″ clear Plexiglas and

PLEXIGLAS®
instead of glass

COVER PAGE

fifth edition

PLEXIGLAS®
brand acrylic sheet

home furnishing idea book with fabrication directions for the home craftsman.

Received
August 13, 1980

Catalog in "Lucite Box"

D7/543

DESIGN 388 APRIL, 1981
p.92

DESIGN COUNCIL EXHIBITIONS

THE DESIGN CENTRE LONDON
28 Haymarket, SW1
Open Mondays to Saturdays
9 30am–5 30pm
Open to 8pm on Wednesdays and Thursdays

- **Small firms – big ideas**
How good design contributes to the success of small businesses
Until 8 April
- **Helping the handicapped**
Kitchen and bathroom settings by the Spastics Society
9 April – 23 May
- **How good design can help the handicapped**
29 April – 20 June
- **Design Index**
Continuing display of new additions to Design Index

THE SCOTTISH DESIGN CENTRE
72 St Vincent Street, Glasgow
Open Mondays to Fridays
9 30am–5pm
Saturdays 9am–5pm

- **Minale Tattersfield**
An exhibition of graphic, industrial and furniture design by the successful consultancy
Until 11 April
- **Designers in Britain**
Exhibition of graphic design by Lloyd Northover
Until 11 April
- **Schools design prize**
Winning projects from the 1980 competition
Until 18 April
- **One room living**
How a student, a young couple, a businessman and an elderly couple cope with limited space
Until 30 May
- **Microelectronics come home**
Electronic and microprocessor-operated products for the home
31 March – 23 May
- **Stamp design**
From 1839 to the present day
Until 23 May

DESIGN CENTRE WALES
Pearl Assurance House
Greyfriars Road, Cardiff
Open Mondays to Fridays
9am – 5pm

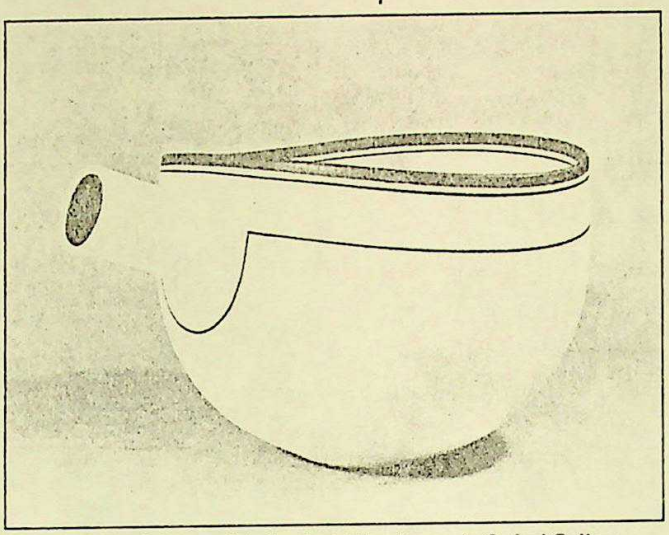
- **Design Index**
Continuing display of new additions to Design Index

LONDON EXHIBITIONS

CRAFTS COUNCIL GALLERY
12 Waterloo Place, SW1

- **Jacqui Poncelet**
New ceramics
Until 16 May

THUMB GALLERY
[illegible] D'Arblay Street, W1



Nicholas Homoky's porcelain bowl with handle, at the Oxford Gallery

VICTORIA & ALBERT MUSEUM
Exhibition Road, SW7

- **Hille**
75 years of British furniture making
Until 31 May

RIVERSIDE GALLERY
2, O&N, Metropolitan Wharf, Wapping Wall, E1

- **Art for offices**
Opening exhibition of a gallery supplying art to the commercial world
8–10 April

REGIONAL EXHIBITIONS

ARNOLFINI GALLERY
Narrow Quay, Bristol

- **Jewellery by Frank Bauer and Elizabeth Holder**
4 April – 30 May

OXFORD GALLERY
23 High Street, Oxford

- **Ceramics**
Nicholas Homoky
- **Rugs**
Ann Winchester
- **Prints**
Ha Bik Chuen
Until 22 April

BIRMINGHAM MUSEUM AND ART GALLERY
Chamberlain Square, Birmingham

- **Exhibition of work by jeweller Wally Gilbert**
Until 30 April

COLLECTION CRAFT GALLERY
13 Southend, Ledbury, Hereford

- **Wood**
Richard Windley
- **Ceramics**
Neil Ions
13 April – 2 May

IRONBRIDGE GORGE
life and works of this great civil engineer
Until 2 August

TRADE FAIRS & TECHNICAL EXHIBITIONS

DESIGN CENTRE TRADE SHOWROOM
28 Haymarket, London, SW1

- **The systemised office**
An exhibition mounted by Vickers Furniture
6 – 16 April

WEMBLEY CONFERENCE CENTRE
Empire Way, Wembley, Middx

- **Audio visual '81 exhibition**
7 – 9 April
Details: MacLaren Exhibitions, PO Box 109, Davis House, 69-77 High Street, Croydon
Tel (01) 688 7788

OLYMPIA
Hammersmith Road, London, W14

- **The London international building products and service exhibition**
5 – 8 May
Details: Hilary Barron, Westbourne Exhibitions Limited, Crown House, Morden, Surrey
Tel (01) 540 1101

THE BELLA CENTER
Center Boulevard, Copenhagen

- **Scandinavian furniture fair 1981**
6 – 10 May
Details: Scandinavian Furniture Fair, 8 Hellerupvej, DK-2900 Hellerup Copenhagen, Denmark

EARLS COURT EXHIBITION CENTRE
Warwick Road, London, SW5

NATIONAL EXHIBITION CENTRE
Birmingham, B40 1NT

- **Glassex**
Glass technology exhibition
5 – 8 April
Details: Eagle Exhibition Consultants, Ludgate House, Fleet Street, London, EC4A 2JL
Tel (01) 353 4885

CONFERENCES & SEMINARS

INSTITUTION OF ELECTRICAL ENGINEERS
Savoy Place, London, WC2

- **Design help for the smaller firm**
The use of consultants in the design process
27 April
- **Microcomputer aided design**
13 May
Details: IEE Design Committee
Tel (01) 240 1871

PARNHAM HOUSE
Beaminster, Dorset

- **Woodworking 2001**
Day seminar for craftsmen, designers and students
11 April
Details: Brian James
Tel (0308) 862204

NASH HOUSE
12 Carlton House Terrace, London SW1

- **A new concept for seating in public areas**
Lunchtime seminar
19 May
Details: DIA, 17 Lawn Crescent, Kew Gardens, Surrey
Tel (01) 940 4925

PALAIS DES CONGRES
Porte Maillot, Paris

- **Inova 81**
The fifth World Innovation Week
6 – 11 April
Details: Chef du Service, Animation et Informations Industrielles, Ministere de l'Industrie, 99 rue de Grenelle, 75700, Paris

THE ROYAL INSTITUTION
London, W1

- **One day conference on solar energy export opportunities**
23 April
Details: June Morton, Administrator UK-ISES, 19 Albemarle Street, London
Tel (01) 493 6601

COMPETITIONS

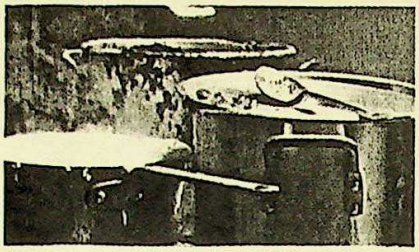
WORSHIPFUL COMPANY OF GLASS SELLERS OF LONDON AWARD
Entries are invited from people involved in the art, craft, science of

D7/543

Stop riding the range. p.5

RESTAURANTS & INSTITUTIONS SEPT. 1, 1981

Cooking on an open fire is great if you're going camping. But it's not so hot when you've got to prepare linguini for 500 in an hour.



That's why the Market Forge Steam Jacketed Kettle is by far the most sensible alternative to burning food, scouring pots and wasting fuel. Market Forge Steam Jacketed Kettles replace stovetop stock pot preparation of soups, gravies, stews, puddings, chili, and many other dishes.

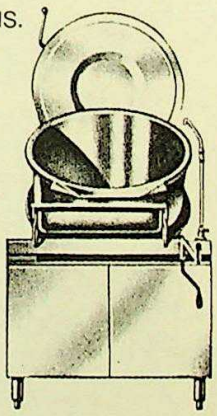
Market Forge Tilting Kettles in modular base cabinets have an exclusive pan support that keeps the serving pan properly positioned under the lip of the kettle at all times for splash-free pouring.

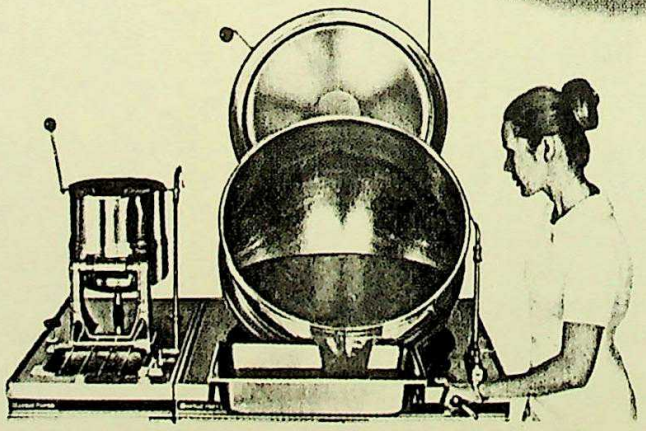
There's a kettle to accommodate every space, menu or cost requirement. Stationary models, tilting models and a variety of options match each unit to your specific needs.

Market Forge offers a comprehensive line of Tilting and Stationary Kettles from 5 to 125 gallons. Operators can select modular base cabinet, leg-mounted, pedestal, wall-mounted and countertop designs.

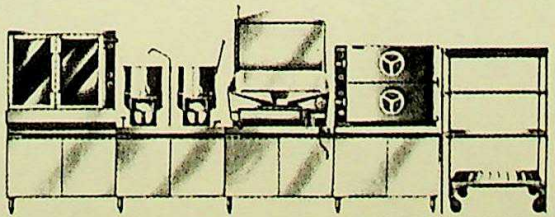
Many models are self-generating and need not be connected to a steam supply. Mixing Kettles are available from 5 to 80 gallons in steam jacketed single, twin, countertop and mobile models.

Ask your Market Forge foodservice equipment dealer for details. Or write to us.





Visit us at Booth 849, NAFEM Exhibits.



Market Forge

MARKET FORGE and Market Forge Canada, Ltd.
International Headquarters, Everett, MA 02149.

For information circle 4

SCHÖNER WOHNEN JUNE, 1982
p. 122 SW

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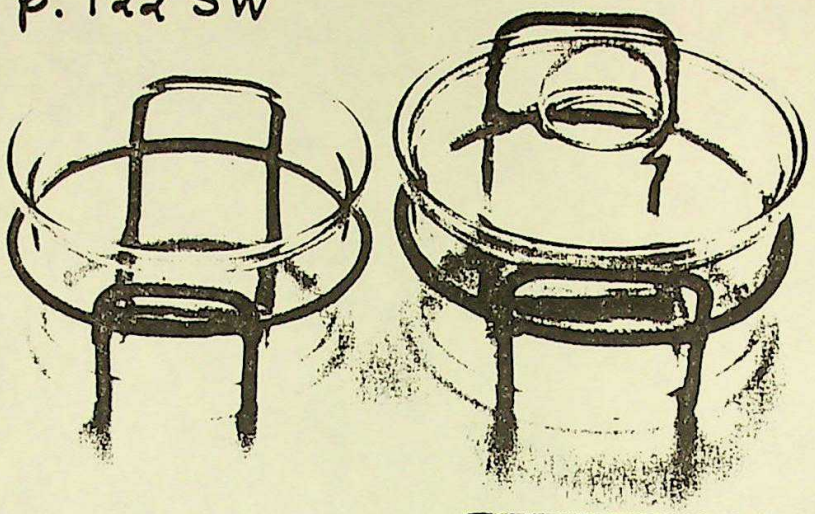
Preis von ca. 12 bis 115 Mark. Über: Mercantile, Planegg

← Glasformen mit Rattangestell. *Die »hotpots« haben einen Deckel, so daß man sie auch als Kochtöpfe benutzen kann. Es gibt sie in sechs Größen zum Preis zwischen ca. 10 bis 75 Mark. Peter Bodum, Hamburg*

Fotos: Winfried Nörenberg
Text: Karin Gondolatsch



Die gleichen Schalen → wie die mit Rattangestell. *Zu dieser »hotpot«-Serie gibt es Korkuntersetzer, aber keine Deckel. Vier Größen von 0,25 bis 4 Liter. Preis: ca. 15 bis 39 Mark. Von: Peter Bodum, Hamburg*

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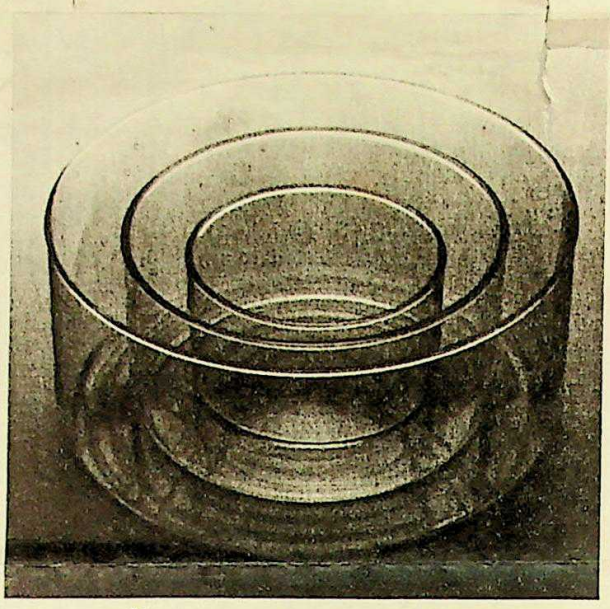
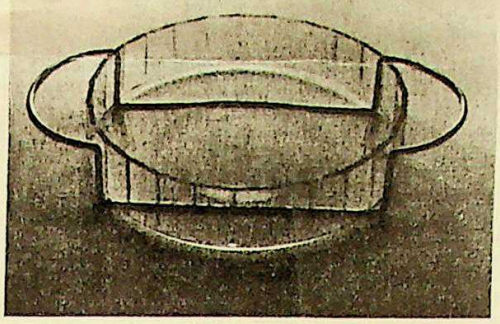
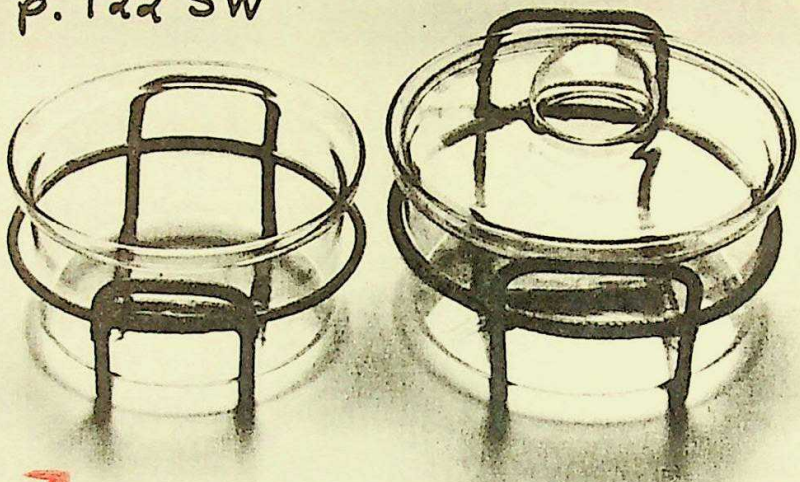




← Dreiteiliges Set aus feuerfestem Glas. *Für Auflauf, zum Wärmen von Suppe oder als Salatschüssel geeignet. Form »Zylinder«. Preis: ca. 63 Mark. Von Peter Bodum, Hamburg*

↑ Glasform mit Metallhalter, *in die man die runde Auflaufform stellt, wenn man sie aus dem Ofen genommen hat. »Facette« gibt es in rund und oval in sechs Größen zum Preis von ca. 72 bis 115 Mark. Über: Mercantile, Planegg*

SCHÖNER WOHNEN JUNE, 1982
p. 122 SW



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Fotos: Winfried Nörenberg
Text: Karin Gondolatsch

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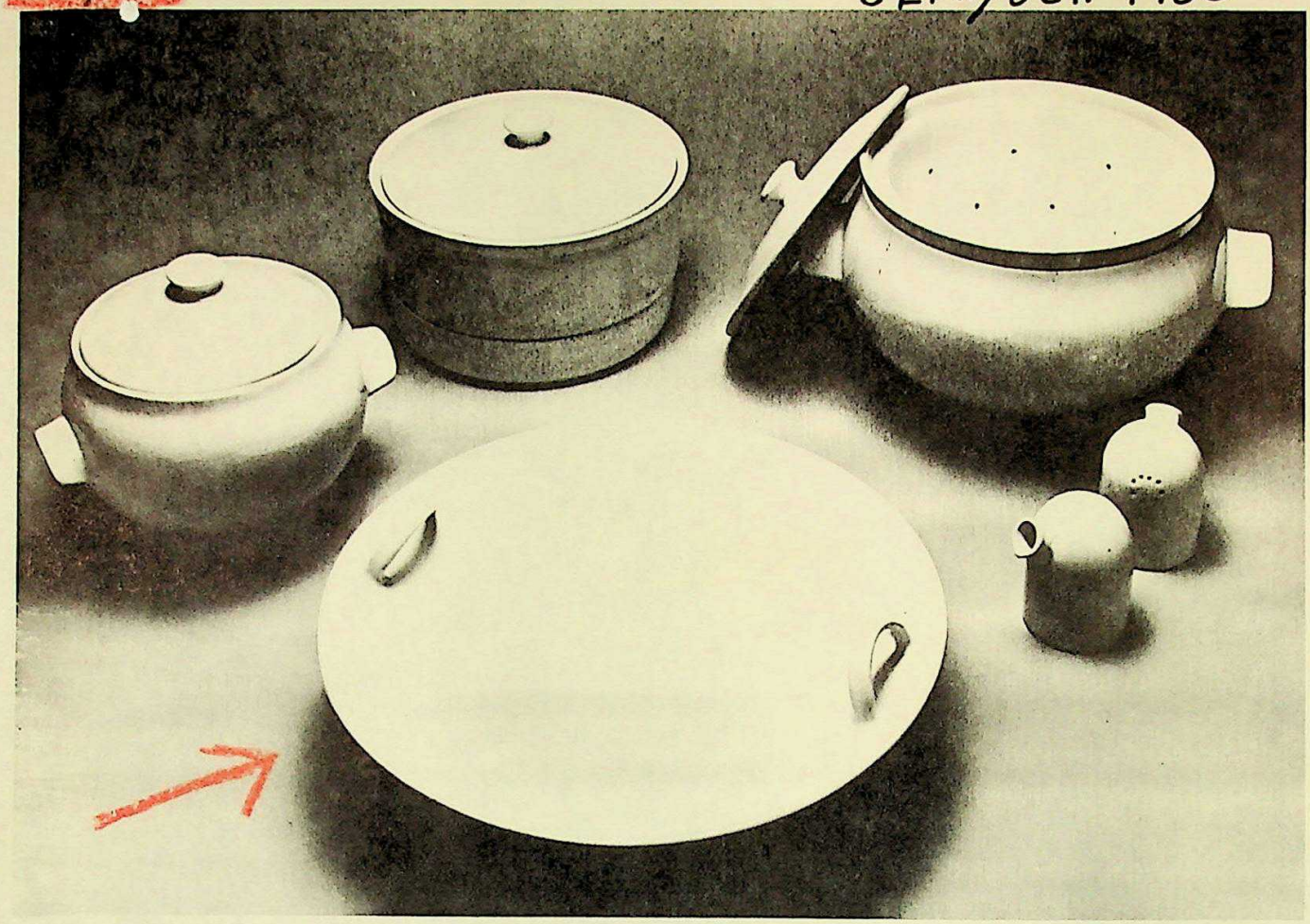
SEPT./OCT. 1983



INDUSTRIAL DESIGN
p. 17

Banausic Cookware

Materials/fabrication:
High-fired stoneware with high-fired gloss white glaze.

Client:
Banausic Designs, New York, NY.

Staff design:
Carla Goldstein, head designer; Lisa Ernst, graphic designer.

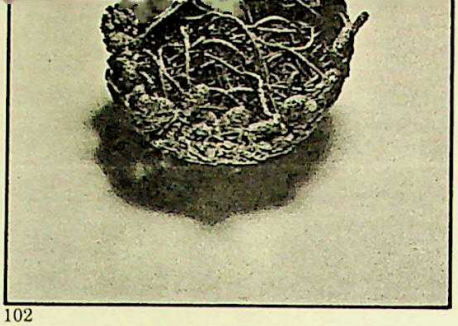
The Banausic casserole cookware was cited for its success both in facilitating steaming and casserole cooking and for simply introducing visual delight to the tabletop. Two particularly convenient features are the coordinated trivet bottoms on the cookware and the steamer plate, in which the steam comes up around the edges to allow food to be cooked in sauce. The high-fired stoneware permits table, oven, and microwave use.

Kostanecki found the cookware grouping to be a graceful integration of a number of different shapes. Although Harrison suggested that they could be more elegant in detail and proportion, other jurors concluded that the character of the set was "honest-to-gosh food related. The shapes recognized what they had to do." The price paid in elegance seemed small in view of the product's clear reflection of its function.

pg. 17

But how many graduates will mainstream industry employ?

D7/543



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DESIGN 430
OCT., 1984
PAGE 73

Figure bearing planter in rogged clay by Nigel Davison, Vest Surrey College of Art and esign. c/o (0252) 722441

Electroplated copper bowl by ephen Gore, Manchester olytechnic. (051) 4300909

Ceramic pot by Louise Lynas, istol Polytechnic. (0272) 660222

Wall-hung collage of her own broidery and hand-made paper th sand. By Kay Nevin of asgow School of Art. 367) 31140

owl with bevelled edge by hael Woodman, 1984 Corning e winner, who leaves the al College of Art to take up a al Society of Arts Dartington ss bursary to put a range of glass into production. 60) 40272

Dancing cow by Pamela Leung, who leaves Middlesex Polytechnic for further study at Goldsmiths College. (01) 441 1780

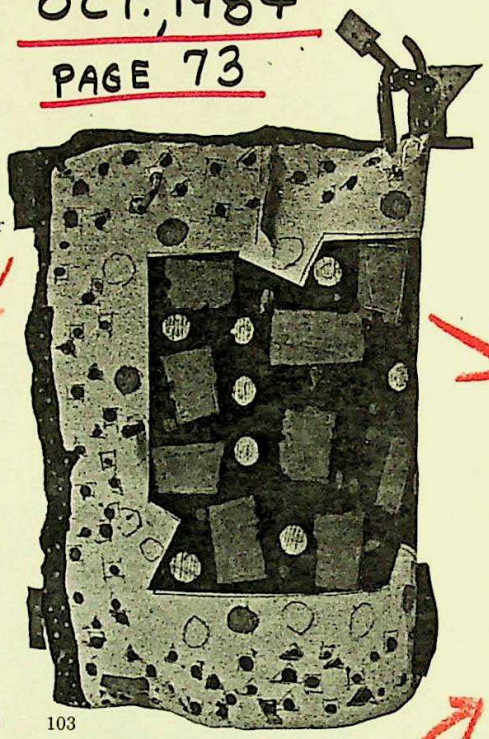
Cathy Taylor (ex-Middlesex Polytechnic) builds cabinets to store her narrow enamelled and stained scent bottles. (01) 455 8830

Set of moulded bowls by Richard Meredith, who made the moulds at Middlesex Polytechnic. He now works at the Queensberry Hunt Studio. Selected by Jackie McColl. (06845) 5366.

Annie Woodford makes pieces like this Fishing Kit – artefacts of an imaginary culture – from slip cast, carved and hand modelled clay using the minimum of tools. Selected by Brian Tattersfield. (01) 840 0033

Rose-scattered vase from a range by Genevieve Neilson, Central School of Art. Selected by Shiu Kay Kan. c/o (01) 405 1825

Tall waisted pot from range by Rosann Cherubini, Glasgow School of Art. (041) 331 1865



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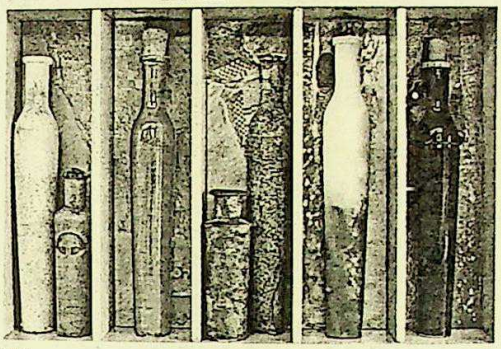

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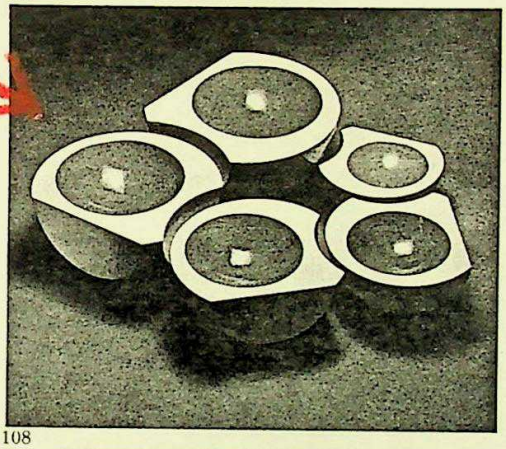

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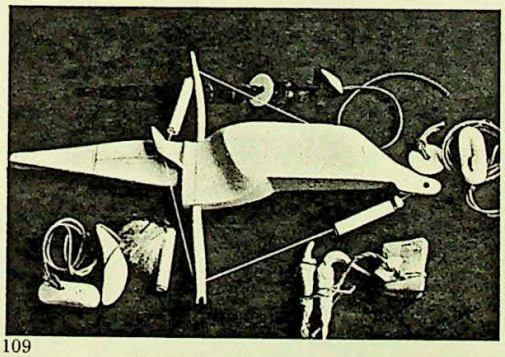

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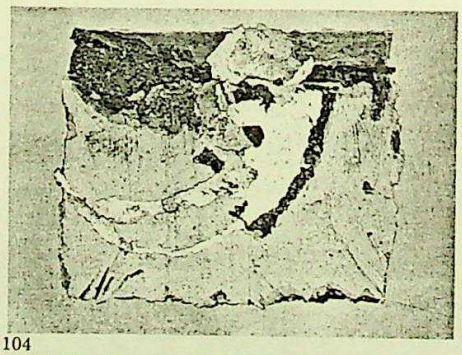

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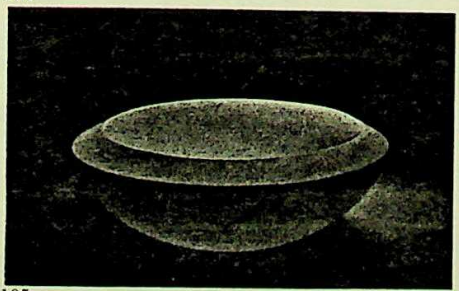

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D7-543

...ng More Retailers

...s manager, ...sco show is ...e. "With so many retail corporate offices in New York, this show provides the opportunity to meet with less structure than in San Francisco.

Leonard Florence's Syroco, Inc. opened its doors to its first Tabletop and Accessories Show with continual daily appointments. Florence increased lines of clocks, crystal, pictures, frames and mirrors specifically for the show.

New to the Tabletop Show from Waltzgraff was its Christmas Heirloom line of dinnerware, beverageware and serveware. A company spokeswoman noted interest in this line for fourth quarter promotions was extremely high.

Fostoria Glass Co. and Colony made a joint appearance at the show.According to Fostoria President Kenneth Dalzell, "The merger, and our new packaging got us better traffic throughout the show."

Fostoria highlighted its new hot stamp litho packaging in silver, which sported the Fostoria logo in contemporary block lettering. The packaging is being carried throughout Fostoria's entire line.

New from Colony was its handblown entertainment sets and The Flame, individual pieces of holloware.

Himark's showroom featured its Colours line of solid color dinnerware.Packaged in sets of four, Colours is available in red, white, blue, black and yellow, at prices ranging from $12-$15.

"Our whole Christmas program, featuring tree and sleigh designs on entertainment sets and even cookie boxes were big movers for us," Girgenti said.

manager for new markets, noted many of his customers shop the Premium Show "with the catalog in mind, then come back to us later looking for product to fit the catalog. You're really programming at a show like this."

Quigley noted premiums enhance Windmere's retail sales. "Premiums are terrific because the ultimate consumer who receives it enhances your product. Premium in and of itself is a very important segment of our sales."

Meco has not attended the New York show for four years, although according to VP Bob Eggebrecht, "We've been going to the Premium Show in Chicago all along. Getting our product to New York has always been a hassle, but we've been pleasantly surprised by what we saw there this year."

Hoover's George Hamilton, sales rep for special markets, noted the company's two newest products—the Brush Vac and the Concept 2—were what interested his premium customers the most. And at DaliCo's booth, Bernie Shiple, vp/sales, said the Aqua Time Rope Clocks were doing a brisk business.

PAGE 29

...ng Fall Plans Gourmet Show

...Francisco next Spring. D7/21xR

"I doubt the new plan for the show will increase traffic at our booth," said Richard Pressman, national sales manager for the Sanyo small appliance division. "Buyers who buy food and wine will not be the same ones buying small appliances."

Mike Vierzba, director of marketing for Fiskars, said, "They had to do something to keep the show alive, but that move probably won't help us. You're talking altogether different categories and buyers."

According to Len Rogers, vp of George Little, the restructuring was necessary to maintain an edge in the trade show business and to give a fresh look to the San Francisco show.

"We're going to keep addressing a specific market with these three trade shows," he said. "We'll continue to react to what's happening at retail."

Attendance at this month's show may have diminished because many West Coast buyers were in New York for the Tabletop Show. And this show fell 4 weeks after the NHMA Show.

Lew Salton, president of Bendow Ltd., said, "The best timing for this show is right ahead of the Housewares Show. San Francisico has become a regional show. However, manufacturers now have reps all over and they don't need a regional show."

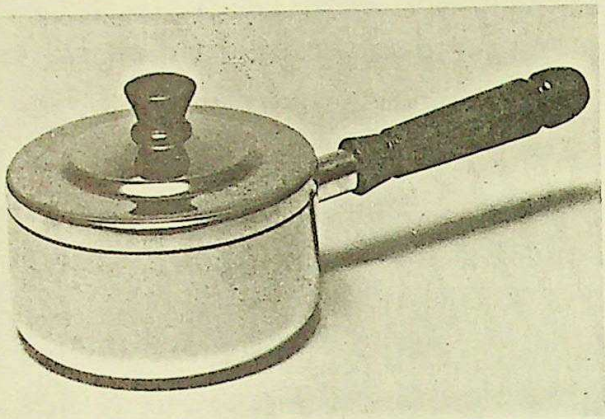
ENDURA
The Better Microwave Cookware
NEW!
French Casseroles
Non-stick Anti-stain
Cook n' Serveware
Design echoes 200 year old French casseroles.
Elegant White with clear cook & serve cover plus storage
lid. ¼ & ½ qt. round, 1 & 2 qt. oval. Lifetime warranty.
Free catalog 1-800-247-2777 (IL 312-287-2700)
ENDURA
5400 W. Roosevelt Rd.
Chicago, IL 60650

HOUSEWARES MAY 21-27, 1986

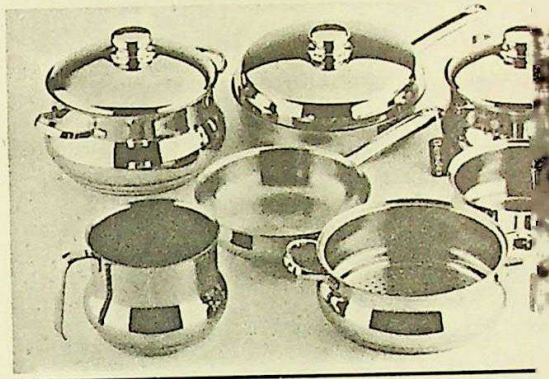
another XR in D 7/28

APRIL 6, 1987
HFD
PAGE 102

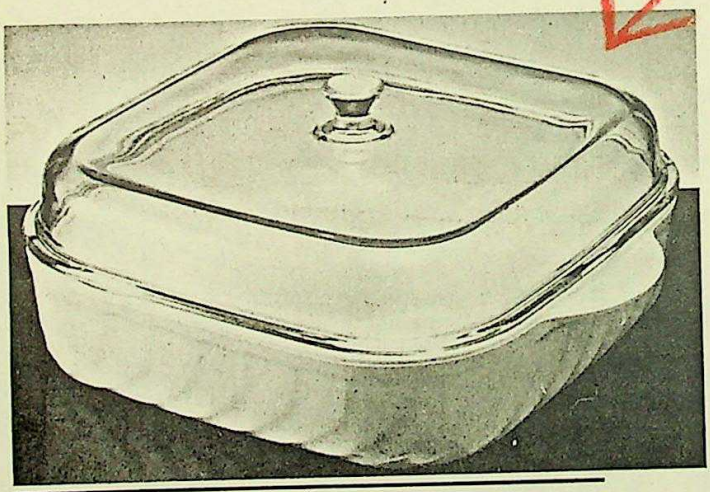
Product: Regal Crown Series cookware
Features: Heavyweight aluminum, high-gloss porcelain exteriors, SilverStone Supra interiors available, color-coordinated han knobs.
Suggested Retail: $14
Manufacturer: Regal W Kewaskum, Wis.



Product: Englewood aluminum cookware
Features: All-wood handles and knobs, 2-tier ridge design covers, pewter SilverStone interiors, polished exteriors, 9-piece set.
Suggested Retail: $69.99
Manufacturer: WearEver-ProctorSilex, Inc., Englewood Cliffs, N.J.



Product: Romantica stainless range, model R1086
Features: Eight-piece 18/10 stainless set, extra thick sandwich base, suitable for oven or top-of-range use.
Suggested Retail: $2
Manufacturer: Bern Des Plaines, Ill.



Product: Arcoflam browning dish
Features: Special coating on bottom for gentle browning, for freezer, oven, stove, or microwave use.
Suggested Retail: $34
Manufacturer: Durand International, Millville, N.J.

Product: Covered stock pots
Features: Heavy gauge aluminum, sunray interiors and exteriors, 12-, 16-, and 22-quart sizes.
Suggested R $24.99-$30.99
Manufacturer: Mirr Foley Co., Manitow

It's all in the name of Progress®

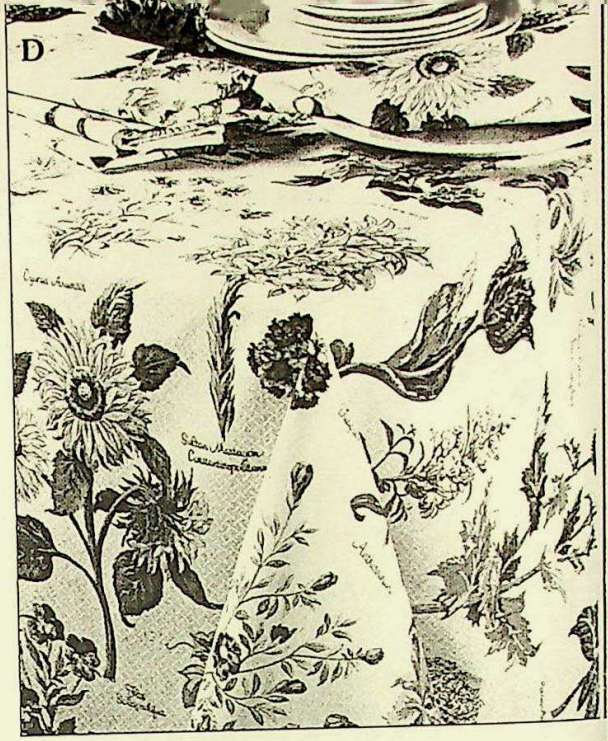
Count on us for the finest in quality bakeware. Whether it's generic black non-stick on steel, bright plated steel, SilverStone® interior coated steel, Black SilverStone® interior/exterior coated steel, or Springform cake pans, we've got the best. Progress Bakeware is offered in sets and open stock, all attractively priced. Floor displays also offered. And, they're all easily available from our warehouse in the Chicago area.

PROGRESS®
Quality Bakeware
Illinois 60009-1245

D7/543

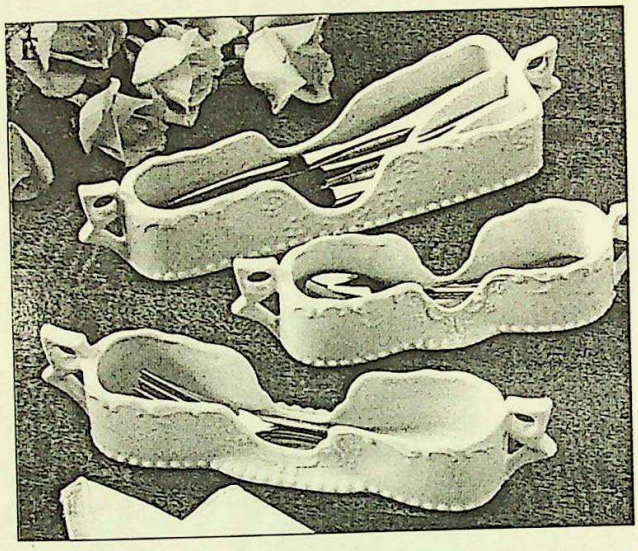
D. BOTANICAL TABLE LINENS. Tulips, violets, sunflowers, and more spread across your table in a wealth of pretty colors. It's like sitting down to an elegant picnic in a field of flowers! Machine washable poly/cotton. Made in USA.

#6458S	60" x 84".	29.00
#6458L	60" x 104".	34.00
#6458R	70" ROUND.	29.00
#6458N	SET OF 4 NAPKINS.	15.00



E. SILVERWARE CADDIES. Add elegance to your next dinner party or buffet. Delicately detailed white porcelain caddies are reproduced from antique Limoges originals. Each holds up to a dozen knives, spoons or forks.

#6067A	KNIFE CADDY. 11½" l.	20.00
#6067B	SPOON CADDY. 9" l.	14.00
#6067C	FORK CADDY. 10½" l.	16.50
#6067P	**SAVE** – Set of one each style.	45.00

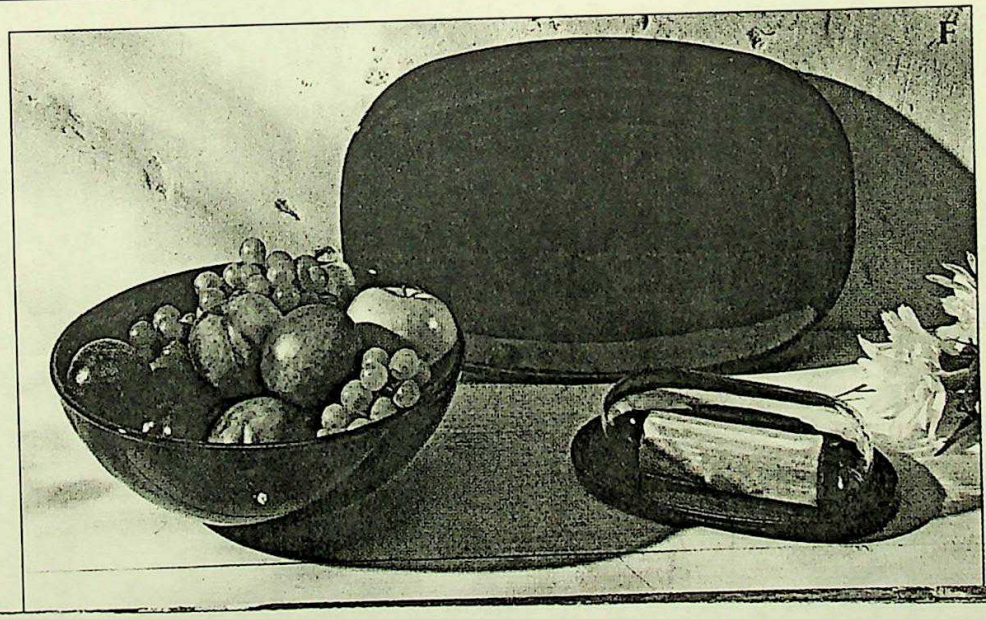


F. COBALT SERVERS. This richly colored French glassware proves that simplicity and elegance go hand in hand. Dishwasher safe. Great values! Ⓟ

#6397A SET OF 10" DIA. BOWL and 9½" x 14" PLATTER. Microwave safe. 24.00

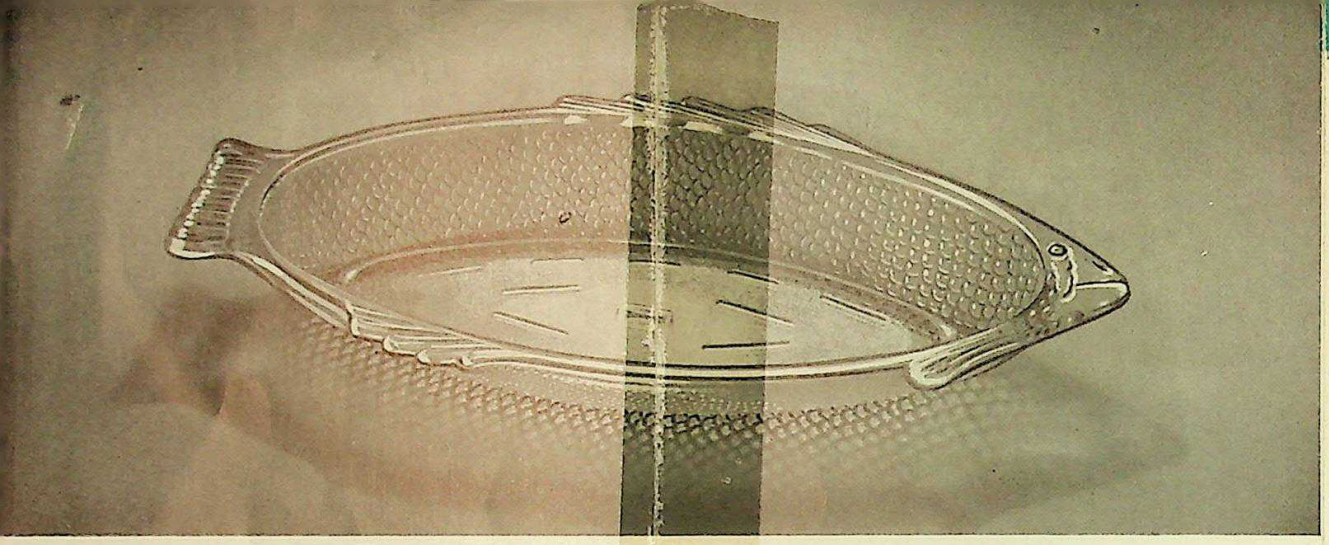
#6397B BUTTER DISH. 8" long. Cobalt base and clear cover. 12.50

Ⓟ A Paragon Catalog Exclusive.



The PARAGON CATALOG
Rec'd 12/19/95

SPRING 1996 CATALOG



COOKING AND SERVING
IN GLASBAKE FISH DISH

A Statement by the Best Authority

We quote by personal permission of the author, Chef Louis Diat, of the Ritz Carlton Hotel, New York, from his excellent new book "Cooking a la Ritz": "There are two important points to remember in cooking fish—they are very delicate, and so must be handled very carefully after cooking, or they will break and be unattractive to serve. They are best cooked in a heatproof serving dish because it is difficult to transfer them from cooking pan to a serving dish without breaking them."

The Glasbake Fish Dish Is Heat-Resisting

Since the statement by Chef Louis Diat, an outstanding authority on cookery was written, we have developed the Glasbake Fish Dish, designed and patterned in the shape of a fish and served without the necessity of transferring it. The fish itself will remain hot enough for serving considerably longer in the Glasbake Fish Dish, because of its heat retaining properties.

★

Many Seafood dishes that are prepared with sauces, may be baked in the Glasbake Fish Dish. Lack of space prevents our naming them here. However, the clever hostess will discover many original methods of utilizing this dish.

★

The Glasbake Fish Dish as well as all Glasbake products manufactured by the McKee Glass Company are sanitary and always have a glitter that makes table service a pleasure.

McKEE GLASS COMPANY *Established 1853* **JEANNETTE, PA.**

SEAFOOD COOKERY SUGGESTIONS

The following is a very simple recipe for baking any kind of a whole fish (stuffed or not) and also any variety of a fillet:

Place a small can of tomatoes (No. 1 size); a small onion chopped finely; couple tablespoons chopped parsley; a good sized chunk of butter in your Fish Dish. Season fish and put in Fish Dish. Bake in very hot oven, basting occasionally. Place all ingredients and fish in the dish cold. If whole large fish, it should be cooked in slightly over an hour. If fillets, forty five minutes should be enough. As some fish are more lean than others, not so much juice will come out of fish when cooking, so a small amount of boiling water may be added if sauce thickens too quickly.

If tomato flavor is disliked, fish stock, or any kind of broth may be used in place of tomatoes. Never bake fish dry as it will stick to bottom of dish. Furthermore, the sauce adds greatly to the flavor. Many pleasing varieties to this may be used. Garlic or shallot may be substituted for the onion. Mushrooms or pimentos can also be added. Green pepper may be used in place of the parsley. A pinch of mixed spices also is liked by some. Or if added richness is desired a small glass of sherry or white wine may be used.

Try the following for either of these tasty Seafoods: Cooked Lobstermeat, Crabmeat, Cooked Shrimp. By this we mean of course that the meats have already been purchased in the boiled state, not raw. Base the amounts needed for the required servings desired.

Prepare white sauce in skillet. Add small amount of onion juice, lemon juice, small glass sherry wine, bit chopped parsley, sliced pimentos, stirring constantly, until well blended. If desired, canned button mushrooms go well with this. Remove from skillet and place sauce in Fish Dish. Add fish and bake in hot oven for ten or fifteen minutes.

Packs One to Individual Carton
One Dozen to Master Container

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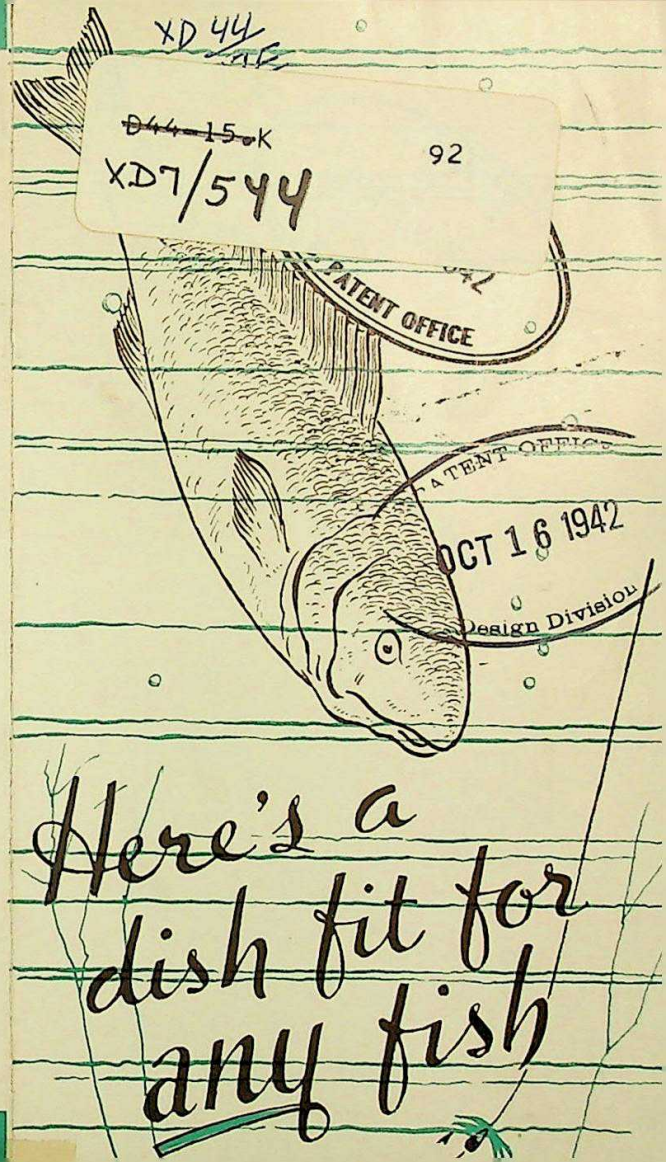
McKEE GLASS COMPANY
Established 1853
JEANNETTE, PENNSYLVANIA

RETURN TO
DESIGN DIV.

Cook and Serve in the new Glasbake Fish Dish



D7-544

FRUITS AROUND THE CALENDAR

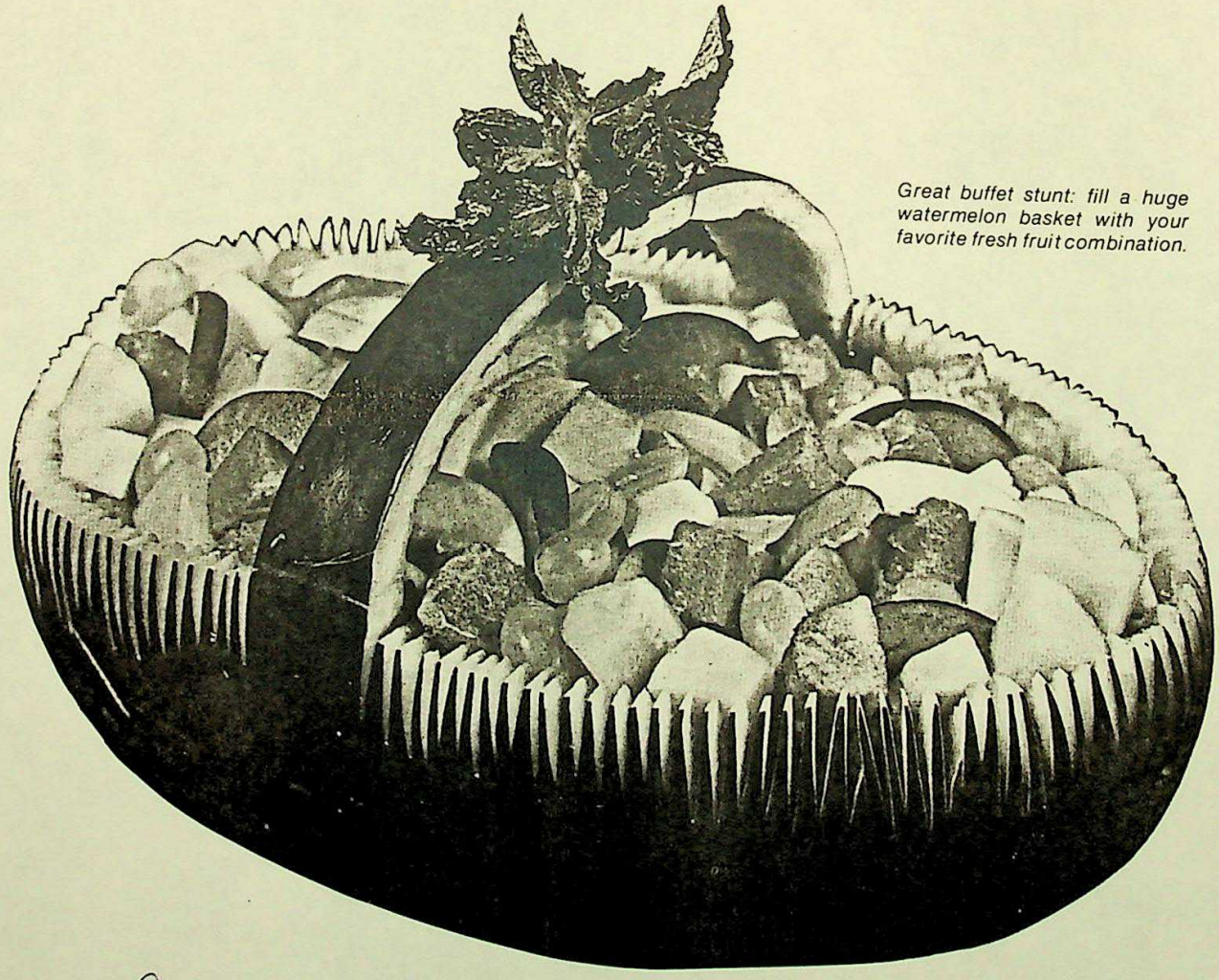
Casaba—Another large, roundish melon, sometimes pointed at its stem end. The rind has deep furrows with no netting, and when ripe, its color is deep butter-yellow. Unlike most melons, a casaba has almost no fragrance, but the meat is soft, creamy-white and meltingly juicy with a sweet delicate flavor. Season is July to December.

Watermelon—This family is a big one, both in variety and size, and weights may go as high as 40 pounds. These two varieties are most popular: (1) The big roundish melon with very dark green skin and crisp pink meat. And (2) the supersize oblong melon with handsome gray-green to dark green irregularly striped skin. Its meat, too, is pink, sweet and crisp. When you buy a whole watermelon, look for a symmetrical shape with fresh deep-green skin that looks thin enough to scratch easily with a fingernail. Or better still, let your produce man guide you, as he knows best what is ripe.

Watermelon Ice
Makes 4 servings

3 cups small pieces watermelon, seeded
2 tablespoons lemon juice
½ cup sugar
1 envelope unflavored gelatin
½ cup water

1 Place watermelon, about half at a time, in an electric-blender container; cover. Beat until smooth and liquid. (There should be about 2 cups.) Pour into a medium-size bowl; stir in lemon juice. (If you do not have a blender, press watermelon through a sieve into a bowl.)
2 Mix sugar and gelatin in a small saucepan; stir in water. Heat slowly, stirring constantly, until gelatin dissolves. Cool slightly; stir into watermelon mixture. Pour into a pan, 9x9x2.
3 Freeze about 1½ hours, or until firm around edges.



Great buffet stunt: fill a huge watermelon basket with your favorite fresh fruit combination.

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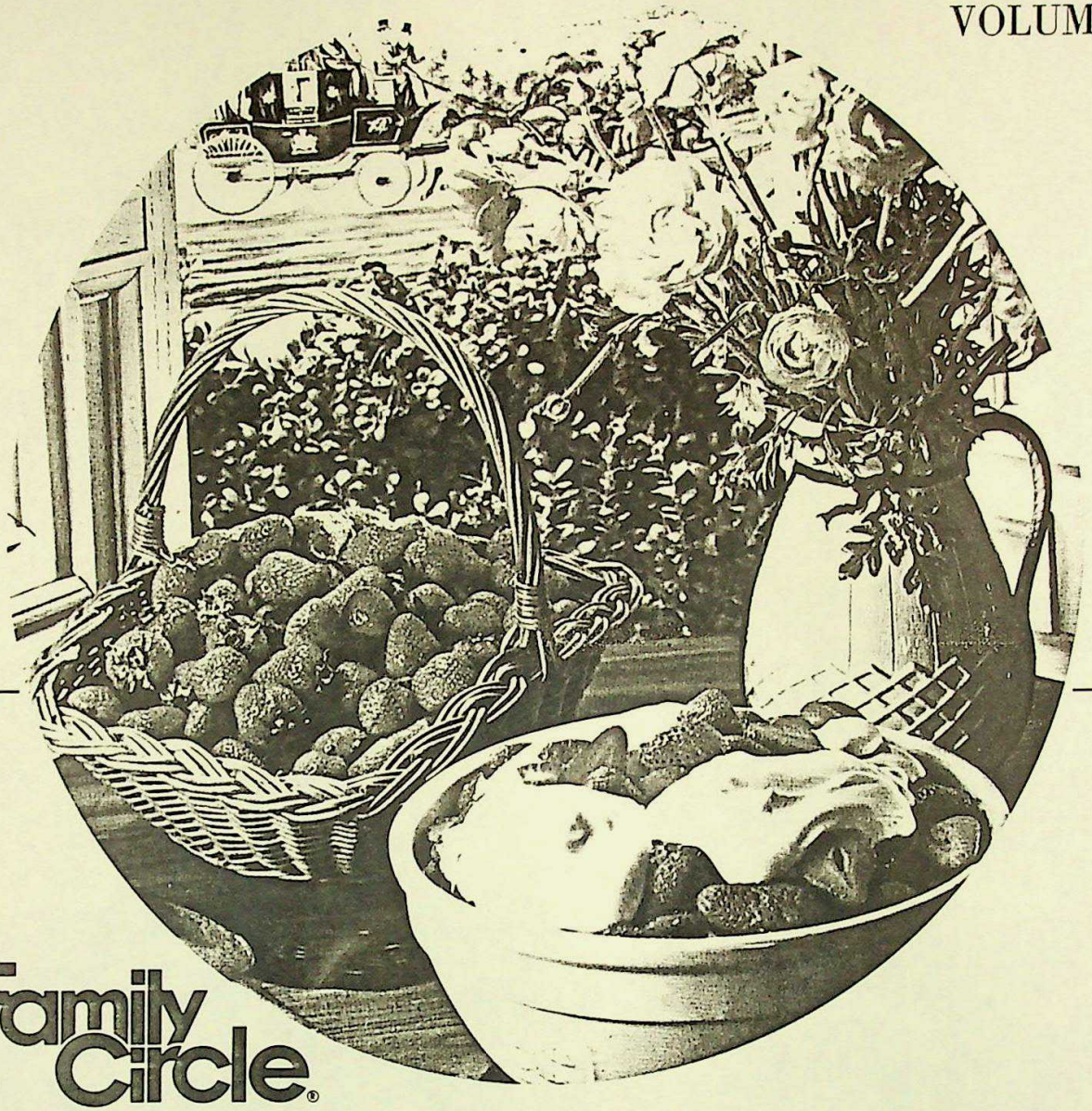
1972 VOL. 9

VOLUME 9



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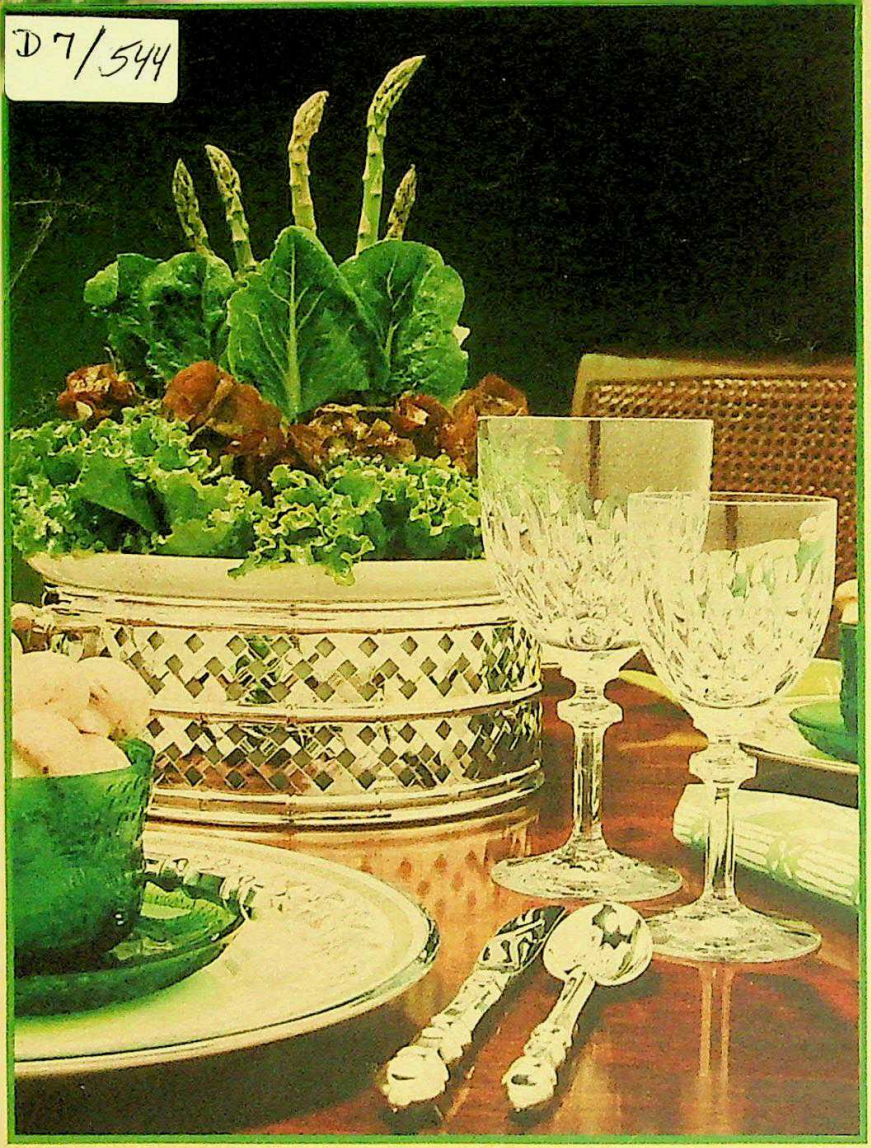


PHONY PHOTOGRAPHS

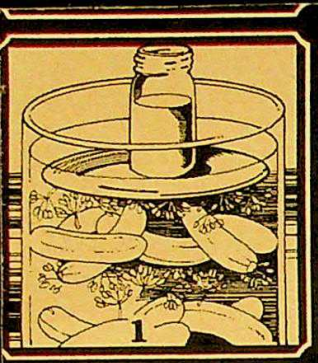
Don't overlook small accessories and collections as centerpiece possibilities. Here, seashells become three-dimensional photographs when they are placed behind see-through acrylic picture frames. Some shells rest on overturned baskets; others are placed at random, close enough to be touched. The dinnerware's embossed shell motifs echo the sea theme.

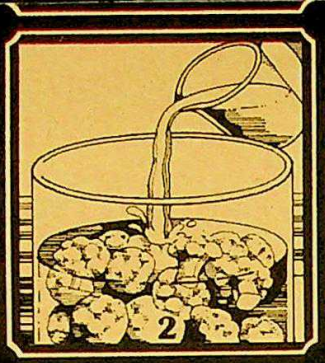
A coffee table in the living room is ideal for a romantic dinner for two like this. Protect your table with a cloth or patterned sheet; throw plump pillows on the floor for comfortable seating. Then turn down the lights, pour some wine, and prepare to linger. China, "Sea Sculptures"; wine goblets, "Misty"; stainless flatware, "Jette."

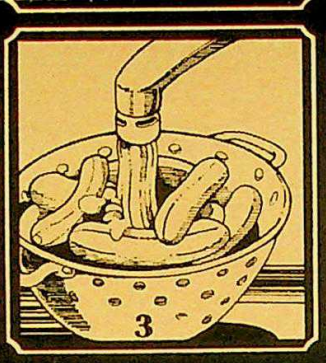
A CRISP ARRANGEMENT

Some salad greens are as satisfying to look at as they are to eat. Opposite, leaf lettuce, red-tipped lettuce, romaine leaves, and asparagus spears are combined to make an appetizing centerpiece for a sit-down dinner. A silver-plated basket with a woven-cane motif holds the casserole that holds the greens. The secret to keeping the leaves crisp? Fill the casserole with *ice* along with the cold water. Casserole with silver basket, "Tradewinds"; china, "Fresh Meadow"; crystal, "Althea"; sterling flatware, "Carpenter Hall"; green glass bowls and plates, "Fauna."

Buying information, page 162







BRINE PICKLING

UICK AND BRINE PICKLING: /HAT'S THE DIFFERENCE?

Quick pickling has become very opular not only for its speed but lso for the tasty results. Cut egetables or fruits as desired. or sweet pickles, add salt and racked ice *(top 1)*. Let this mixure stand several hours, then rain. This aids crispness.

For sour pickles, you can pack egetables and seasonings right n the canning jars *(top 2)*. The egetables pickle in the jars.

Heat sweet pickles along with heir pickling liquid; heat sour ickling liquid by itself. When the od is packed in the jars, pour he boiling liquid over *(top 3)*.

Brine pickling is an age-old low-cure method used for vegeables. Cut vegetables as desired. ayer them in a crock or deep owl with the brine. To keep the egetables in the brine, cover with a clean, heavy plate. Set a water-filled jar atop *(bottom 1)*.

For sweet pickles, drain and discard the brine. Boil the ingredients for the syrup and pour it over the drained vegetables *(bottom 2)*. Repeat this three more days.

For sour pickles, drain and reserve the brine; it doubles as the pickling liquid, too. (Expect it to be cloudy.) Desalt the pickles by rinsing them under cold water *(bottom 3)*. Pack the vegetables in jars; pour boiling brine over.

TO PROCESS OR NOT TO PROCESS

Small batches of pickles can be refrigerated, without processing, for several weeks. To keep pickles longer and prevent spoilage, process them in a water bath canner according to recipe directions. The difference in crispness between processed and unprocessed is very slight.

SEASON TO TASTE

The fun of seasoning pickles is coming up with something incredibly good-tasting. Generally, whole spices are used since ground seasonings may cloud the pickling liquid. There are no hard-and-fast rules for blending flavors. Start out with one particular seasoning. Then branch out and combine two or three different ones.

Vegetable pickles

Sweet—allspice, anise, caraway, cardamom, celery seed, cinnamon, cloves, coriander, dill, fennel, ginger, horseradish, mace, mustard, nutmeg.

Sour—basil, bay, celery, chili powder, curry powder, dill, garlic, horseradish, marjoram, mustard, oregano, pepper, rosemary, sage, tarragon, thyme, turmeric.

Fruit pickles

Sweet or sweet-sour—allspice, anise, cardamom, cloves, cinnamon, ginger, mace, mint, nutmeg.

D7/544

10. "Gomma" elettrica, produzione Charrette
Per cancellare perfettamente senza lasciare tracce, un attrezzo che funziona ad elettricità. È in plastica di diversi colori.
10. This electrically driven gadget erases without a trace. Made of plastic, in several colours.

11. Porta, produzione Forms & Surfaces
La porta a due battenti ha una parte centrale in vetro e i lati in acciaio cromato, bronzo o alluminio.
11. This double door has a central glass part and chromed steel, bronze or aluminium at the sides.

SEPT., 1981
"ABITARE 197"
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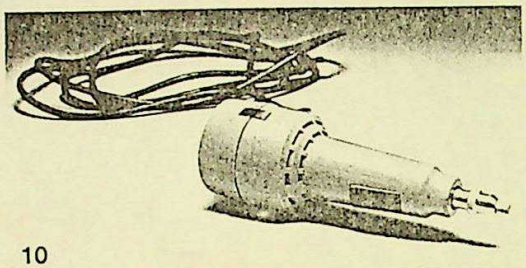

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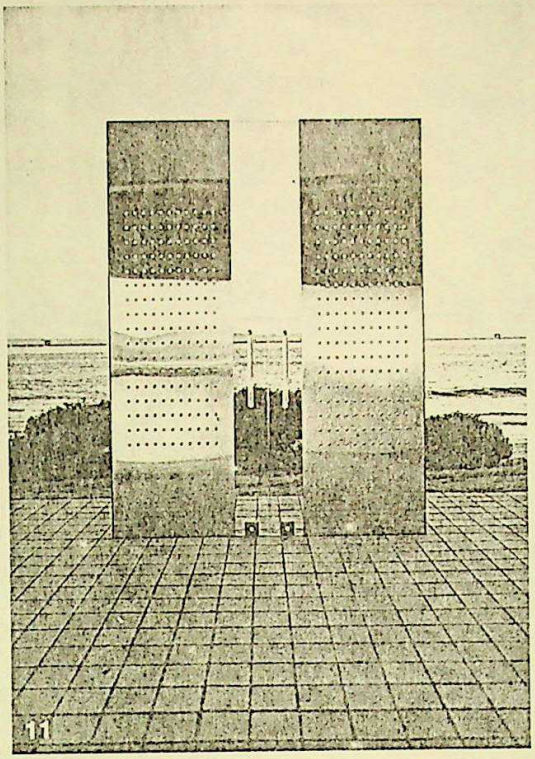

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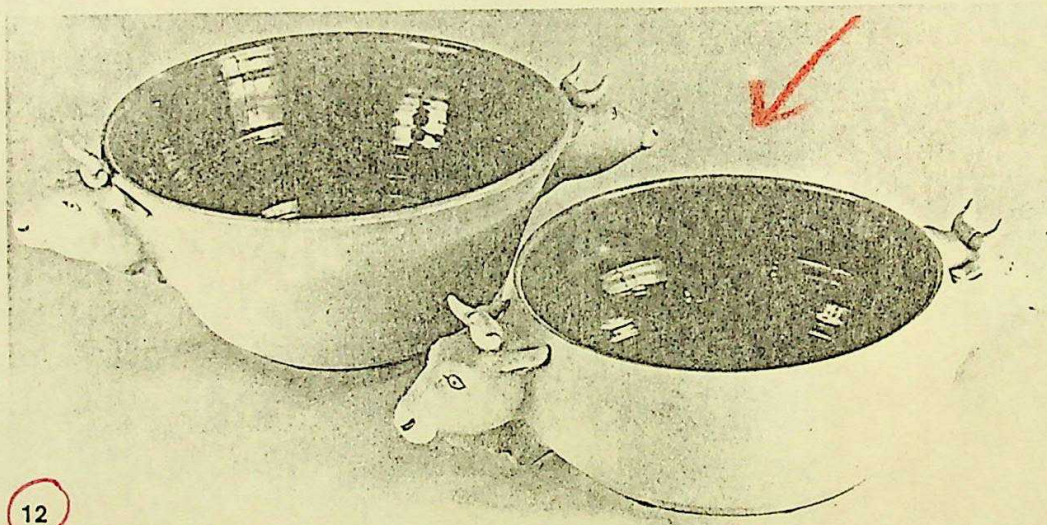
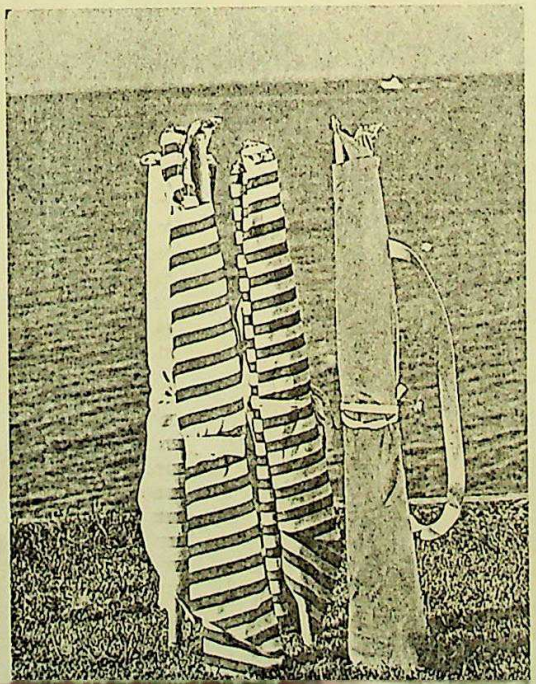
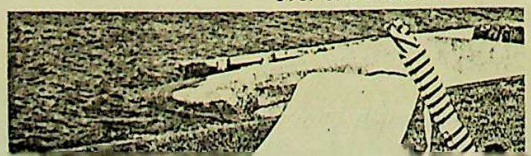


12

12. Terrine, design Landolt, produzione LCS
Terrine in ceramica grigio pallido con le impugnature a forma di testa di mucca. L'interno è in color terracotta.
12. Pale grey china pots have a handle in the shape of a cow's head. The inside is terracotta coloured.

13. Sedia a sdraio "Styxx", design Dale Hollingsworth, produzione Hollingsworth Industries
Questa sedia a sdraio è fatta di tela e di due pezzi di legno incrociati che si piantano nel terreno e sostengono lo schienale. Quando non si usa si arrotola e si porta a tracolla.
13. This deck chair is made of cloth over two pieces of crossed-over wood which are stuck into the ground to hold up the back. When not in use, it is rolled up and slung over one shoulder.





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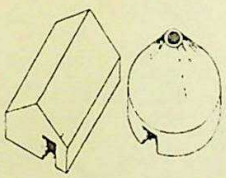

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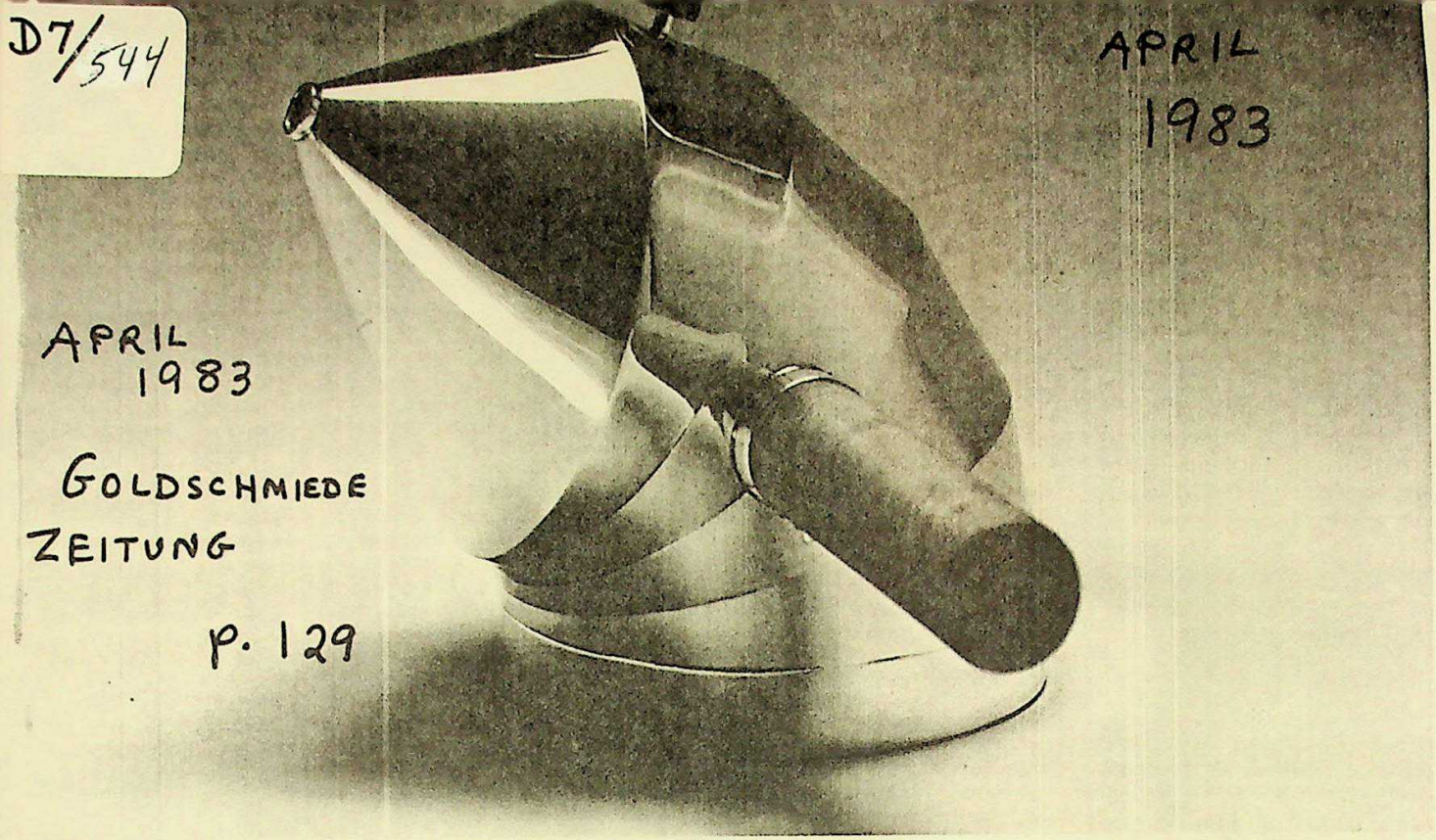
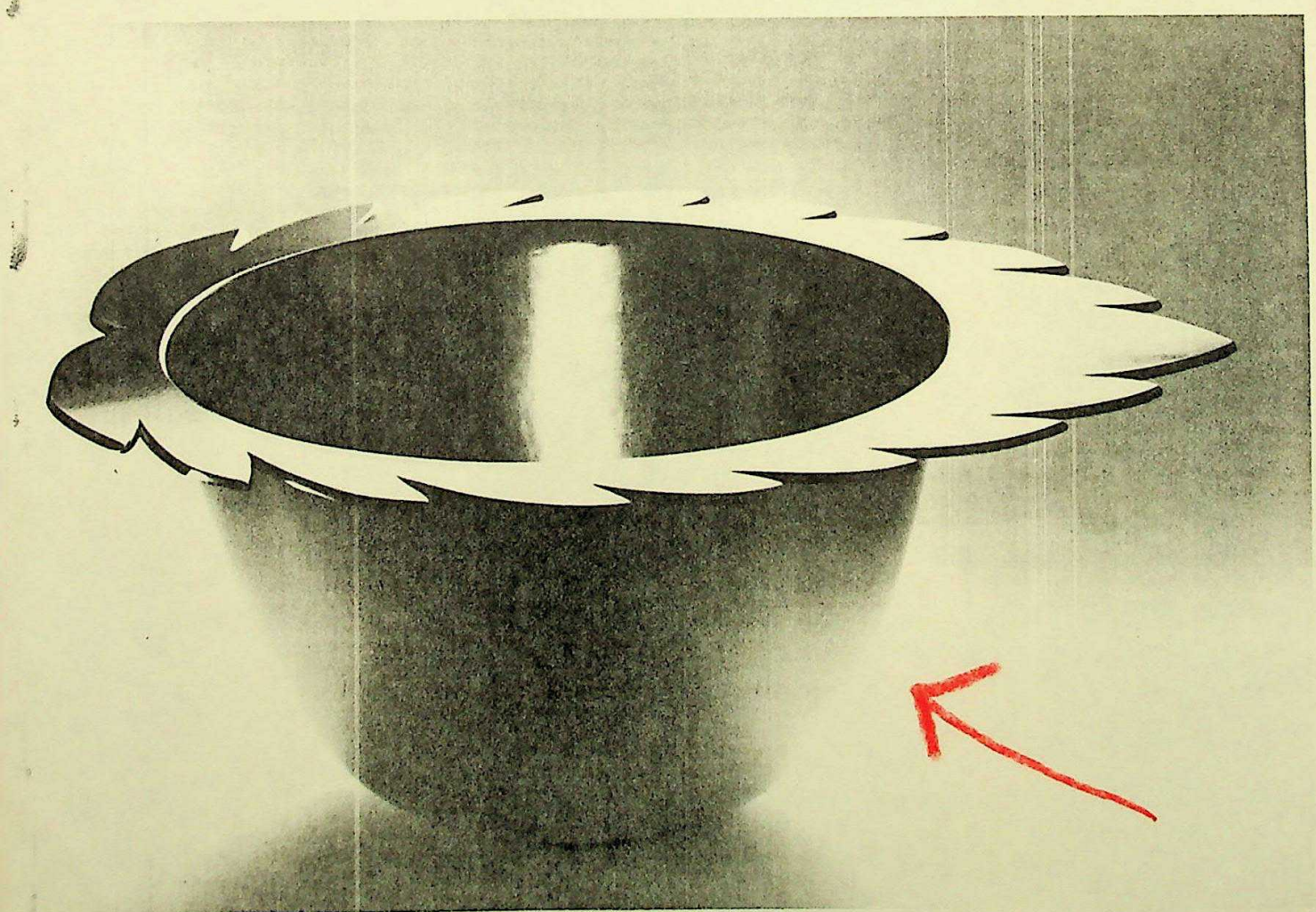


ermann Lingenbrinck, *Schwalmtal, Mokkakanne, Sterlingsilber mit Olivenholz, Höhe 12 cm*



Persson, *Stockholm, Blatt-Schale, Sterlingsilber, 1982*

~~20-23.86~~ BRITISH #511,634

D7/545 XR

511,634 COMPLETE SPECIFICATION

SHEET 1

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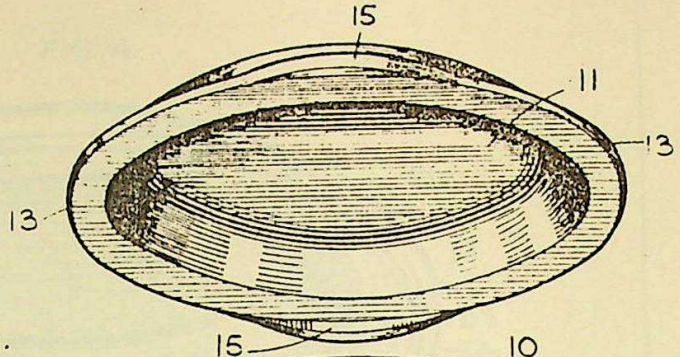


FIG. 1.

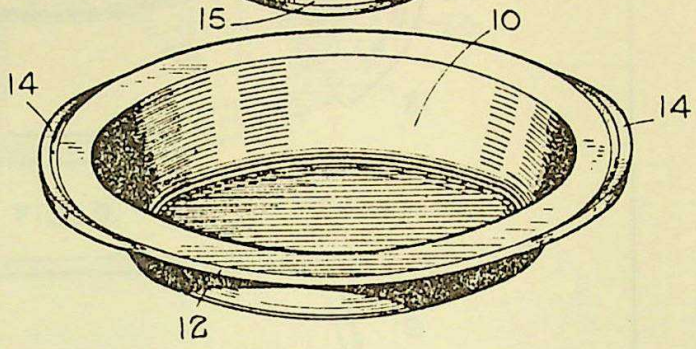


FIG. 2.

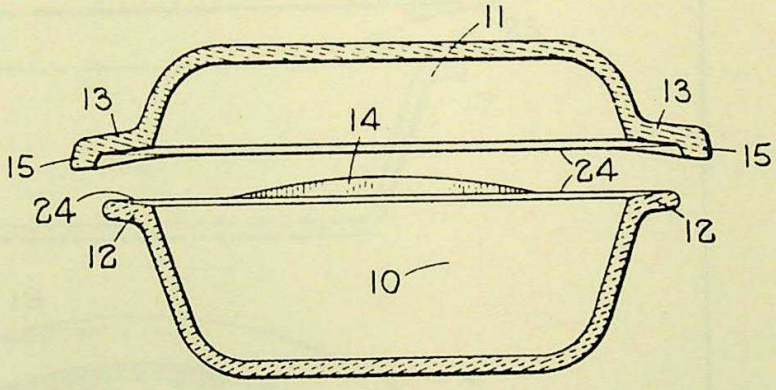
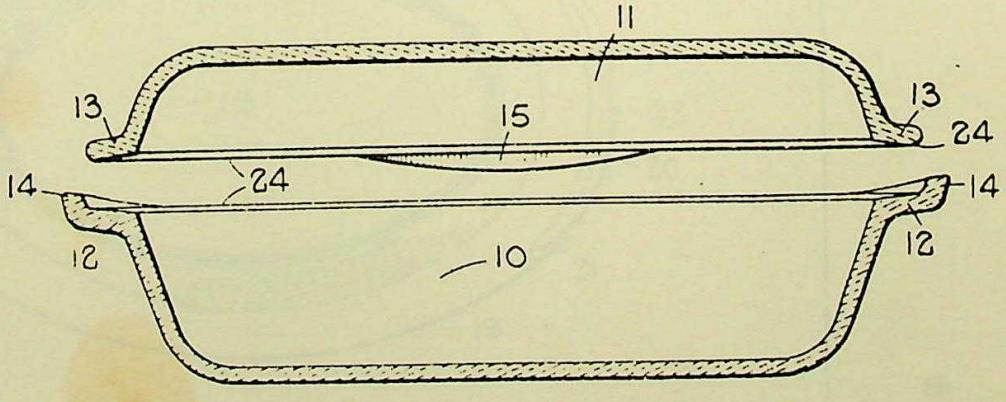


FIG. 3.



[This Drawing is a reproduction of the Original on a reduced scale.]

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FIG. 4.

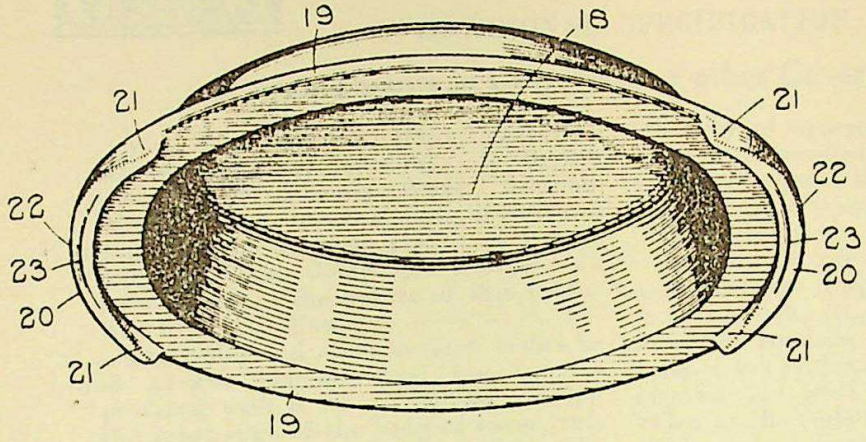


FIG. 5.

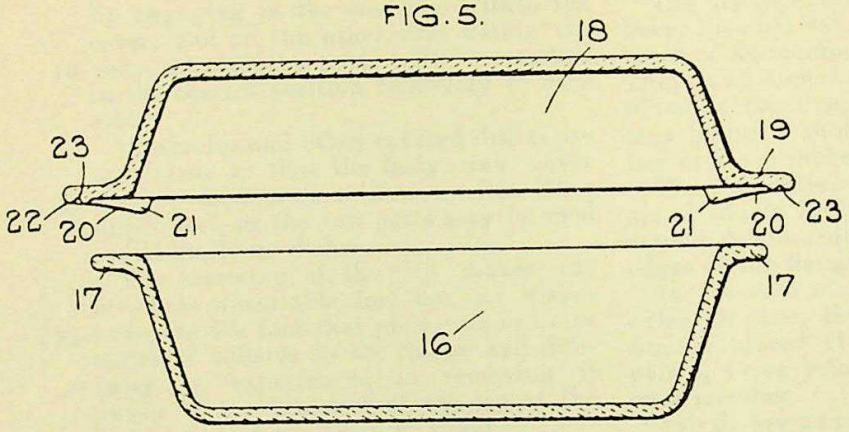
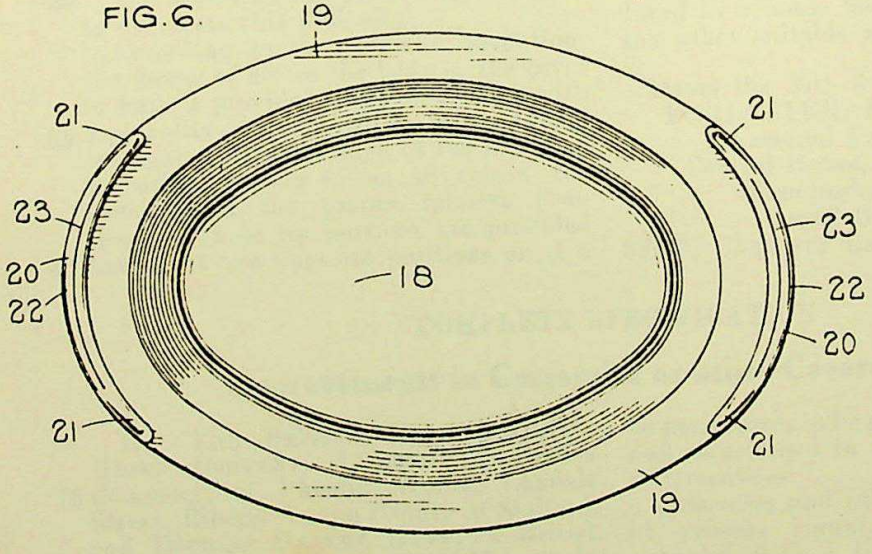


FIG. 6.



Malby & Sons, Photo-Lith

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PATENT SPECIFICATION

Application Date: May 30, 1938. No. 16032/38.

511,634

Complete Specification Left: May 30, 1939.

Complete Specification Accepted: Aug. 22, 1939.

PROVISIONAL SPECIFICATION

Improvements in Casseroles or other Covered Dishes

We, THE BRITISH HEAT RESISTING GLASS COMPANY, LIMITED, a British Company, of Phœnix Works, Loxdale Street, Bilston, in the County of Stafford, and DOUGLAS GRAEME HANN, a British Subject, of the Company's address, do hereby declare the nature of this invention to be as follows:—

Casseroles and other covered dishes as at present manufactured are usually provided with a lip extending around the inner edge of the body or cover, this lip engaging in the one case within the cover, and in the other case within the body, so that the parts will be retained in the correct position relatively to each other.

Casseroles and other covered dishes are now made so that the body and cover may be used in combination with either uppermost, or the two parts may be used individually as dishes.

The existence of the lip makes the members unsuitable for use as dishes owing to the fact that pie crusts or other material adheres to the flange and difficulty is experienced in removing it owing to the presence of the lip at the inner edge of the body or cover.

The object of the present invention is to overcome this difficulty.

According to the present invention, the flange of either the body or the cover or both is provided at its outer edge with a plurality of spaced lip portions adapted to engage the outer edge of the flange of the other member so as to retain the members in the proper relative positions. These lip portions are provided locally at two opposite positions or at a plurality of spaced positions, and in addition to positioning the two members, they also serve as finger pieces for lifting off the upper member which of course may either be the body or the cover.

In one construction where the body and cover are of approximately elliptical form in plan, on the one member the local lip portions are provided at the ends of the major axis, and on the other member the local lip portions are provided at the ends of the minor axis.

The lip portions in the case of the lower member extend upwardly and may be of a maximum depth at the centre. They may taper or die away into the plane of the flange. Each lip portion may be quite short and extend for, say, two or three inches.

The lip portions on the upper member are similarly formed, and of course they extend downwardly and engage over the edges of the flange of the lower member.

In the case of dishes which are circular in plan, the lip portions are preferably placed at diametrically opposite points, there being two lip portions on each member.

The dishes and covers made in accordance with this invention may be produced in ceramic material or in glass or any other suitable material.

Dated the 25th day of May, 1938.

FORRESTER, KETLEY & Co.,
Chartered Patent Agents,
Central House, 75, New Street,
Birmingham, 2, and
Jessel Chambers,
88/90, Chancery Lane, London, W.C.2.

COMPLETE SPECIFICATION

Improvements in Casseroles or other Covered Dishes

We, THE BRITISH HEAT RESISTING GLASS COMPANY, LIMITED, a British Company, of Phœnix Works, Loxdale Street, Bilston, in the County of Stafford, and DOUGLAS GRAEME HANN, a British Subject, of the Company's address, do hereby declare the nature of this invention and in what manner the same is to be performed, to be particularly described and ascertained in and by the following statement:—

Casseroles and other covered dishes as at present manufactured are usually provided with a lip extending around the inner edge of the body or cover, this lip engaging in the one case within the

[Price 1/-]

cover, and in the other case within the body, so that the parts will be retained in the correct position relatively to each other.

Casseroles and other covered dishes are now made so that the body and cover may be used in combination with either uppermost, or the two parts may be used individually as pie dishes.

The existence of the lip makes the members unsuitable for use as dishes owing to the fact that pie crust or other material adheres to the flange and difficulty is experienced in removing it owing to the presence of the lip at the inner edge of the body or cover.

The present invention relates only to that kind of casserole or other covered dish of the kind in which both the body and the cover are provided at their edges with a flange of substantial width and are made of heat-resisting material so that one or other part is capable of use as a dish in which a pie having a pastry crust can be cooked, the flange forming a support for the edge of the crust.

According to the present invention, in a casserole or other covered dish of the kind described, the usual lip at the inner edge of the body or cover is omitted and the flange of either the body or the cover or both is provided at its outer edge with a plurality of spaced lip portions adapted to engage the outer edge of the flange of the other member so as to retain the members in the proper relative positions. These lip portions are provided locally at two opposite positions or at a plurality of other spaced positions, and in addition to positioning the two members, they also serve as finger pieces for lifting off the upper member which of course may either be the body or the cover.

In order that our invention may be clearly understood and more readily carried into practice, we have appended hereunto drawings illustrating the same, wherein:—

Figure 1 is a perspective view showing one construction.

Figure 2 is a sectional view taken on the minor axis.

Figure 3 is a sectional view taken on the major axis.

Figure 4 is a perspective view of the cover used in another arrangement.

Figure 5 is a sectional view of the cover and body taken on the major axis and showing the cover illustrated by Figure 4.

Figure 6 is a plan view of the cover shown in Figure 4.

In the construction shown in Figures 1, 2 and 3, both the body 10 and the cover 11 are substantially elliptical in the plan view. As illustrated, the body 10 is provided with a flange 12, and the cover 11 is provided with a flange 13. The adjacent surfaces of the flanges 12 and 13 are not parallel but converge towards each other towards their outer edge. This arrangement ensures a line contact between the part indicated at 24 on the body 10 and the underside of the flange 13.

At each end of its major axis the flange 12 of the body 10 is provided with an integral upward lip portion 14. Each of these lip portions is of a maximum depth at and near the centre and dies away towards each end.

At each end of its minor axis, the flange 13 of the cover member is provided with a downwardly extending lip portion 15 the depth of which is at a maximum at and near the centre. The lip portions 15 die away towards each end.

In use the lip portions 14 and 15 serve to position the cover on the body by reason of the fact that the lip portions 14 and 15 each engage the edges of the flange on the other member, and they are so shaped that pie crust and similar material show no special tendency to adhere to them.

The appliance consisting of the cover and the body can be used either way up, the lip portions of the upper member serving as finger pieces to enable it to be lifted off.

In the modified construction shown in Figures 4, 5 and 6, the body member 16 is provided with a flange 17 which has no lip portion, and the cover member 18 has a flange 19 which is provided with lip portions 20 at the ends of its major axis.

Each lip portion 20 is at a maximum depth at its ends 21, while the centre part 22 is provided with an elongated indentation or groove 23.

In this arrangement there are four of the maximum depth portions 21, and these serve to position the members 16 and 18 against displacement by reason of one member sliding in respect to the other. The portions 21 engage the edge of the flange 17. Further, the indenting or grooving of the part 22 enables it to be gripped by the fingers without danger of slipping.

Thus, in this construction the two parts of the dish are adequately retained in position in relation to each other, can readily be lifted apart, and are constructed without surfaces to which material such as pie crust will adhere tenaciously.

The dishes and covers made in accordance with this invention may be produced in ceramic material or in glass or any other suitable material.

Having now particularly described and ascertained the nature of our said invention and in what manner the same is to be performed, we declare that what we claim is:—

1. A casserole or other covered dish of the kind described, in which the usual lip at the inner edge of the body or cover is omitted and the flange of either the body or the cover or both is provided at its outer edge with a plurality of spaced lip portions adapted to engage the outer edge of the flange of the other member so as to retain the members in the proper relative positions.

2. A casserole or other covered dish according to Claim 1, wherein the spaced lip portions are of maximum depth at a position intermediate their ends.

3. A casserole or other covered dish according to Claim 1, wherein one member, i.e. the body or the cover, is provided with two spaced lip portions, one at each end, each of these spaced lip portions having a part of substantial depth near its ends.

4. A casserole or other covered dish according to Claim 3, wherein the centre parts of the spaced lip portions are of less depth than the end parts and are indented or grooved.

5. A casserole or other covered dish substantially as described and shown in Figures 1, 2 and 3 or in Figures 4, 5 and 6 of the accompanying drawings.

Dated the 23rd day of May, 1939.
FORRESTER, KETLEY & Co.,
Chartered Patent Agents,
Central House, 75, New Street,
Birmingham, 2, and
Jessel Chambers,
88/90, Chancery Lane, London, W.C.2.

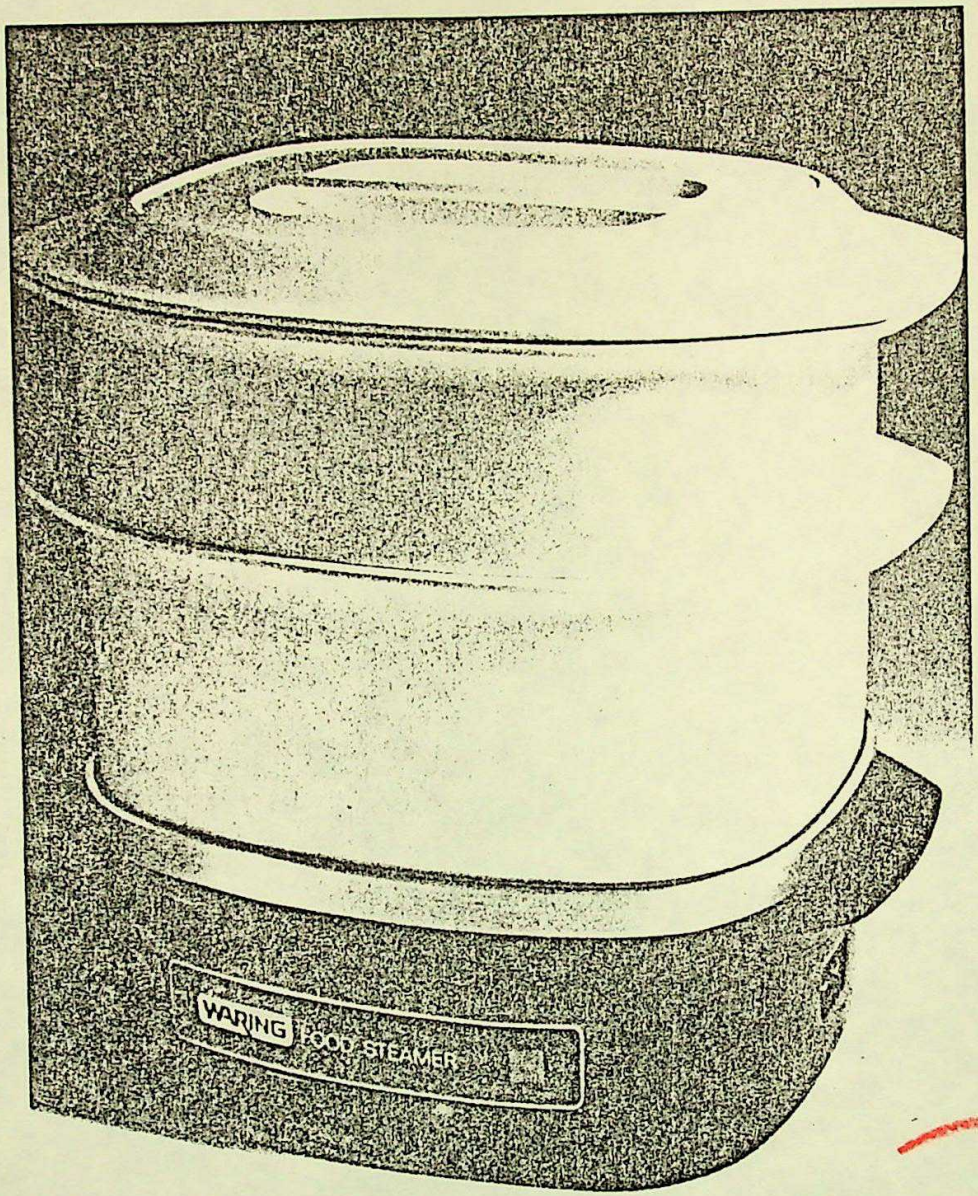
Leamington Spa: Printed for His Majesty's Stationery Office, by the Courier Press.—1939.

D7-X 545

INDUSTRIAL DESIGN
MAY/JUNE 1978

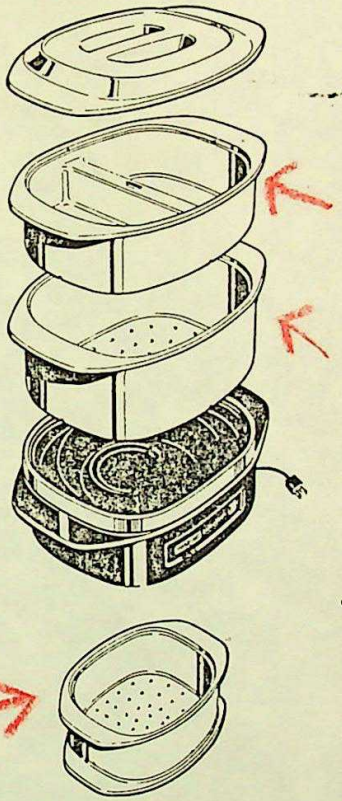
DESIGN Portfolio

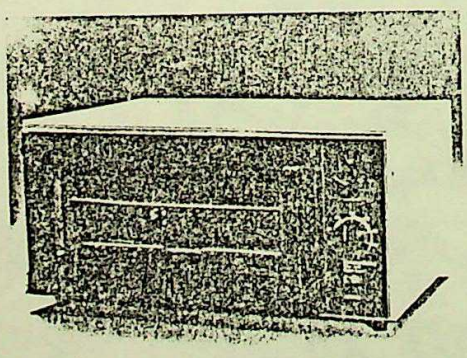
p. 22

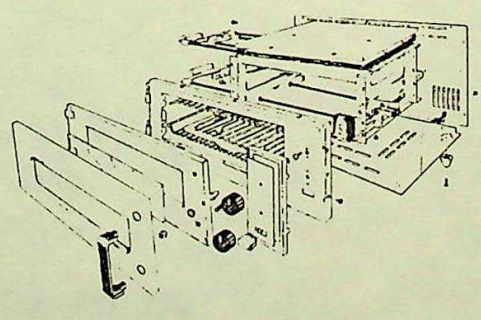


Versatile steamer
The Waring Steam Chef prepares whole meals in less than 30 minutes. It features three separate vessels and two side dishes and automatically shuts off.

The vessels are made of heat resistant melamine, in off-white.
Design: Herbst/LaZar Design, Chicago, Randall Bell; Lake Center Industries, Winona, Minn., Earl McCleerey.
Manufacture: OEM, Winona, Minn.







Slow cooking broiler oven
Designed for broiling, baking and roasting, this countertop appliance uses little space and is self-cleaning.

Stamped chrome-plated cold-rolled steel and injection molded phenolic was used, with a chrome and black phenolic finish.
Design: JCPenney, New York, Cooper Woodring, Harold Rice, Michael Boehm.
Manufacture: McGraw-Edison, Columbia, Mo.

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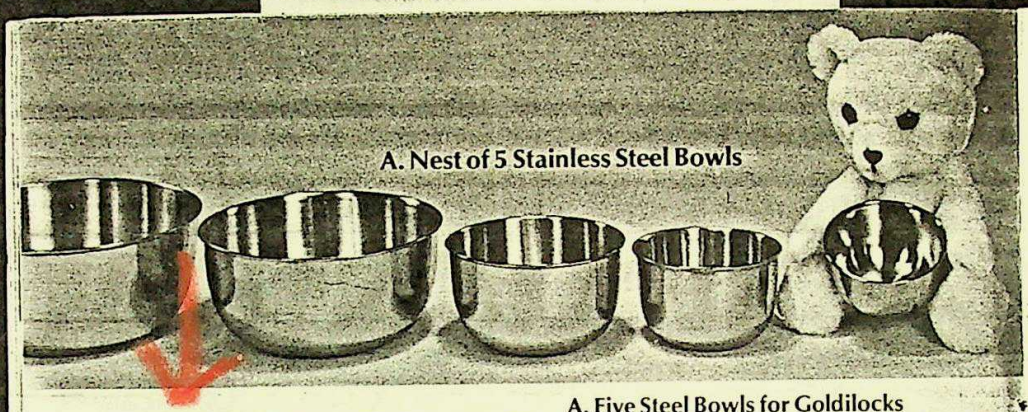
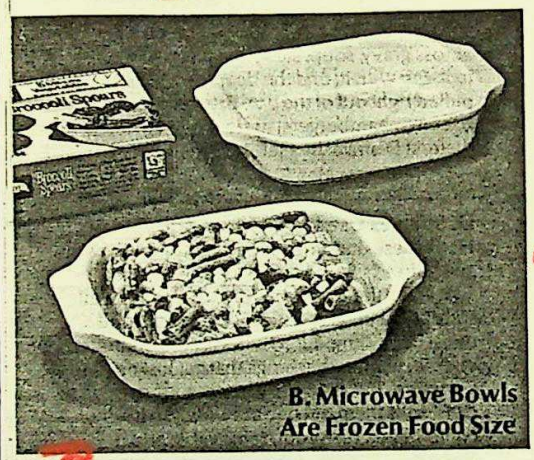
JOAN COOK

AUTUMN 1979

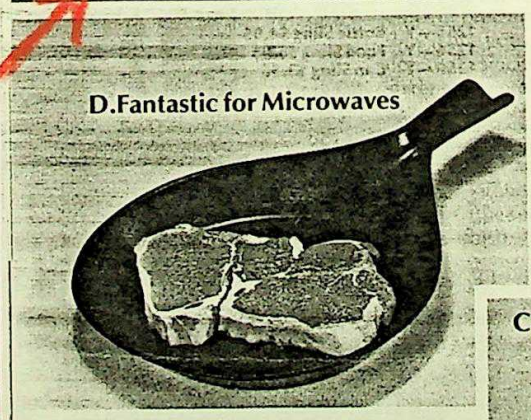
PAGE 32



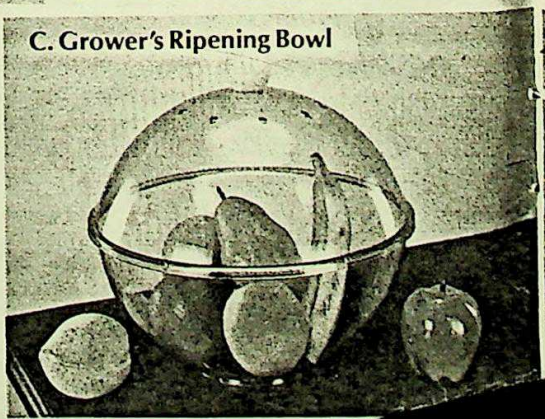
A. Nest of 5 Stainless Steel Bowls



B. Microwave Bowls Are Frozen Food Size



D. Fantastic for Microwaves



C. Grower's Ripening Bowl

A. Five Steel Bowls for Goldilocks
Choose just the right size from your stack of 4, 3, 1½, ¾, and ⅔ quart steel bowls. They match, they nest, and they're handsomely made of polished heavy gauge stainless steel, with smooth turned rims. Unbreakable of course, and dishwasher safe, for years of mixing, storing, whipping, stirring porridge. At a bargain price!
1050—Y Bowl Set $9.95

B. Microwave Bowls are Frozen Food Size: Our new 6x8x1¼" dishes combat the square-food-in-a-round-pot problem; frozen food packages fit perfectly. U.S. made, high-fired ceramic is microwave and conventional oven safe. Two-cup capacity is handy for all small servings, too. Set of 4.
1065—Y Frozen Food Dishes $14.95 set

C. College-Designed Fruit Ripener: Invented at the U. of California, to make market-green produce taste better. 10x11" acrylic bowl is scientifically vented to control the carbon dioxide and ethylene gas that fruits produce when ripening. Works for tomatoes, melons, pears, all fruits, reduces shriveling, and makes a nice display while it's working. Directions included.
1115—Y Ripening Bowl $11.95

D. Brown on the Stove, Cook in the Microwave: A non-metallic fry pan you can use on the stove burner or under the broiler, and also in your microwave oven, for fast browning without switching pots. Swedish ceramic 10" pan's fantastic non-stick surface and seamless one piece construction guarantee easy cleaning. Safe on gas or electric stoves, toaster ovens, broilers, hot plates, conventional and microwave ovens.
1705—Y Microwave Fry Pan $27.95

D7-546

HARDWARE AGE Feb 27, 1947 P 155

True Art "Fly-Caster"

offers an amazing improvement in Fly-Box design with 10 Exclusive Features

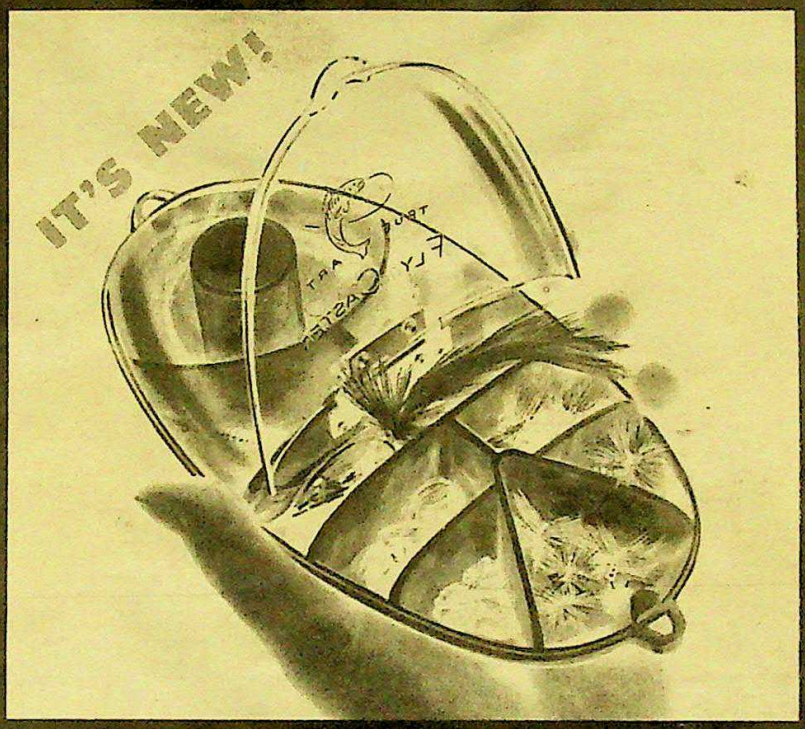
No Other Fly-Box Like It!

1. Beautiful streamline design—made of attractive PLASTIC.
2. Extremely rugged—light as a feather—warp proof—will withstand over 1200 lbs. pressure.
3. Has 10 roomy compartments—holds 96 flies, also leaders and line dressing.
4. Fits pocket and hand—perfectly.
5. Has positive locking covers—no sharp corners.
6. Easy access to all compartments.
7. Slip-proof base—selected colors—transparent covers.
8. Rugged 'molded-in' cord loops.
9. Built to last for years—workmanship fully guaranteed.
10. Right price—good dealer profits.

RETAIL PRICE

$3.50 EACH

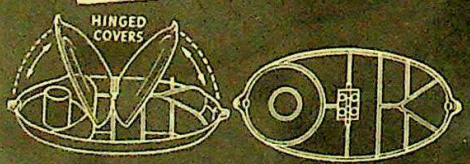
FLY BOX ONLY



An *INSTANTANEOUS SELLER* in Attractive, Durable Plastic

THE True Art "Fly-Caster" has more eye appeal—more sales appeal—more good sense built into it than any other fly-box available today! It's new — it's different—and it affords dealers an opportunity for a good profit on a fast seller, retailing for only $3.50.

Get your share of early Spring sales by having a representative assortment of colors on display. Just one minute's demonstration to any fishing-tackle customer will make an instantaneous sale for there's never been a Fly-Box so unusual in design and so practical to use. You can recommend it with assurance.



Snug fitting, easy opening covers serve as a wind screen against loss of flies.

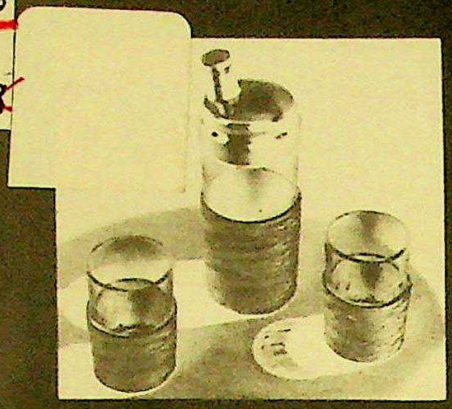
Compact — yet with enough space to hold flies for a day's or a month's fishing.

REPRESENTATIVES

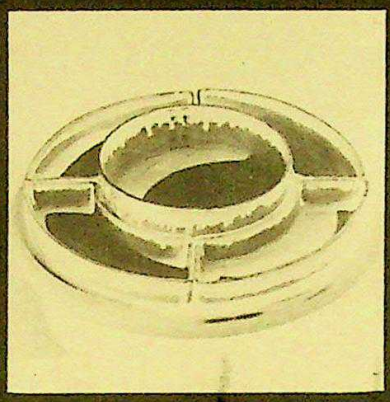
James Hopper
149 Temple St., New Haven, Conn.
Spencer "Jack" Waddell
1011 Elvira Ave., Nashville, Tenn.
Herbert O. Fischer & Associates
214 W. 12th St., Winfield, Kansas
Wm. L. Cratty & Associates
Wrigley Bldg., Chicago, Ill.
McDonald & Co.
619 Mission St., San Francisco, Calif.
Jos. S. DeChantigny
Box 845, Peterborough, Ontario

A PRODUCT OF **True Art Fly Company** GARDNER, MASS.

D7/546
D7/38



ABOVE:
COCKTAIL set consists of 3 pieces in Strawtex jackets which are cork-lined and removable, come in 8 lively colors. 12-oz. shaker has chrome top, glasses hold 4 oz. $27 per doz. sets, individually boxed. New Strawtex Catalog "S" now available. Inez Troca, 230 Fifth Ave., New York.

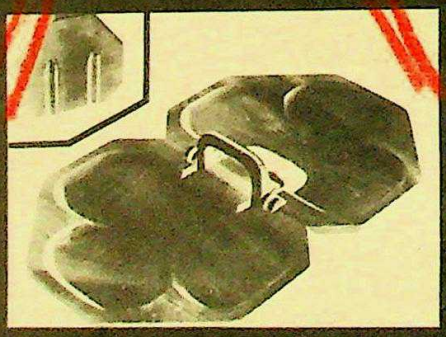


RIGHT, FROM TOP TO BOTTOM:
LAZY SUSAN has ovenproof fittings in yellow or chartreuse with green or brown drip glaze. Walnut finished tray, 16 inches in diam., revolves on ball-bearing. $4.50 ea. (min. 6). John Goodman, 225 Fifth Ave., New York.

BUFFET pottery, designed by Fred Press, is colorful, inexpensive and space saving. Shown are 1-qt. and 2-qt. casseroles at $1.25 and $1.75 ea. wholesale. f.o.b. Pa. (min. 4 pieces each style and color). Available in black and white, brown and yellow, brown and green, green and yellow. Rubel & Co., 225 Fifth Ave., New York.

CASSEROLE in gleaming alumunum and mat-finish wood, has 1½ quart Pyrex liner. Handles, feet and knob are wood. $4 each wholesale. Everlast Metal Products Corp., 225 Fifth Ave., New York.

BELOW:
SNAK-PAK maple folding tray in hand-rubbed finish is 22 by 14 by ¾ inches open, 14 by 11 by 1½ inches closed. Has no metal parts—handle and hinges are of inlaid laminated hardwoods. $11.95 retail. Keystone Industries, 828 N. Wells St., Chicago.



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Stand Or Tray (Tray) British

65/15 1909

1. No. 1546. accepted March 11, 1901

TE SPECIFICATION. 1 SHEET

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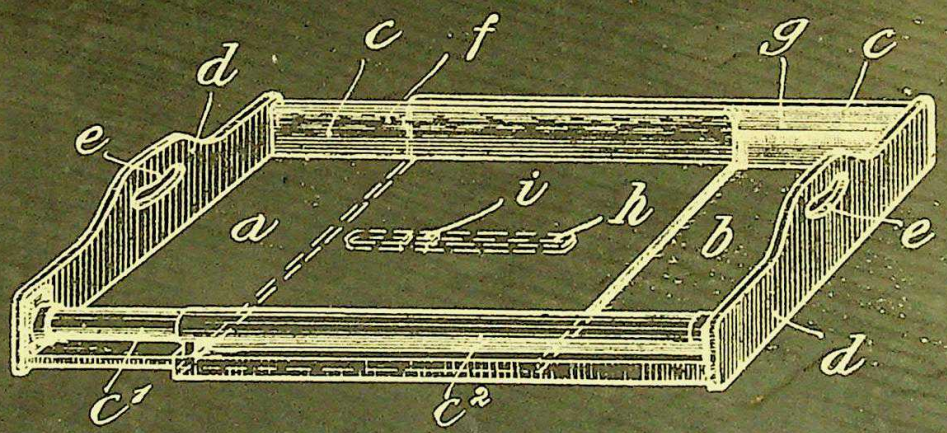

[This Drawing is a reproduction of the Original on a reduced scale.]

Malby & Sons, Photo-Litho.

N° 1546 A.D. 1909

Date of Application, 21st Jan., 1909—Accepted, 11th Mar., 1909

COMPLETE SPECIFICATION.

"An Improved Waiter."

I, ADOLF SCHWIEGER, of 38 Georgstrasse, Hanover, in the German Empire, Engineer, do hereby declare the nature of this invention and in what manner the same is to be performed, to be particularly described and ascertained in and by the following statement:—

The object of the present invention is to provide a waiter of adjustable size, without complicated frame-work for the guidance of slidable slabs. Substantially the invention consists in constructing a waiter of two or more overlapping parts slidable relatively to each other and provided with means for limiting their relative movement.

A construction embodying this improvement is shown in elevation in the annexed drawing.

Each of the two slidable tray-members *a* and *b* has two walls *c* and *d*. The walls *d* have the usual apertures *e* enabling them to be used as handles. One of the walls *c* has a groove *f* engaged by a flange *g* of the other wall *c*. Opposite the walls *c* a tube c^1 fixed to one of the walls *d* is slidable in a tube c^2 fixed to the other wall *d*. The tray-member *b* has a slot *h* engaged by a block *i* fixed to the tray-member *a*. This limits the extent to which the two members can be drawn apart. This block and groove, or an equivalent device, need not necessarily be in the position shown in the drawing. They may, for example, be on and in the walls *c*. If desired, means may be provided for fixing the members *a* and *b* relatively to each other after adjustment, but for ordinary purposes the normal friction is sufficient to prevent accidental relative displacement.

Having now particularly described and ascertained the nature of my said invertion and in what manner the same is to be performed, I declare that what I claim is:—

A waiter of adjustable size, consisting of two overlapping tray-members slidable relatively to each other, with means for limiting their relative movement.

Dated this 21st day of January, 1909.

HERBERT HADDAN & Co.,
Agents for Applicant.
31 & 32, Bedford Street, Strand, London, W.C.

Redhill: Printed for His Majesty's Stationery Office, by Love & Malcomson, Ltd.—1909.

[*Price 8d.*]

D7-548 XR

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GERMANY

Zu der Patentschrift

Nr. 141902.

EXAMINER'S COPY

Fig. 1

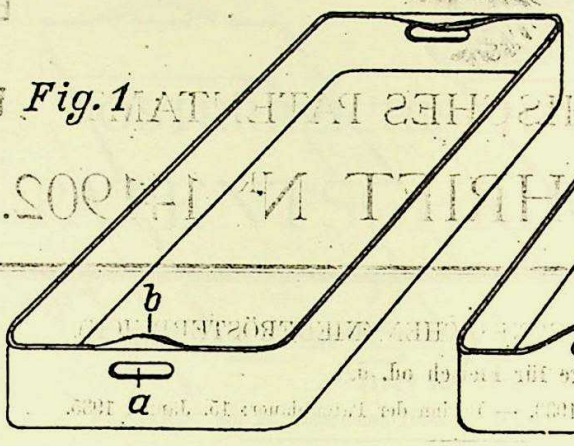


Fig. 2

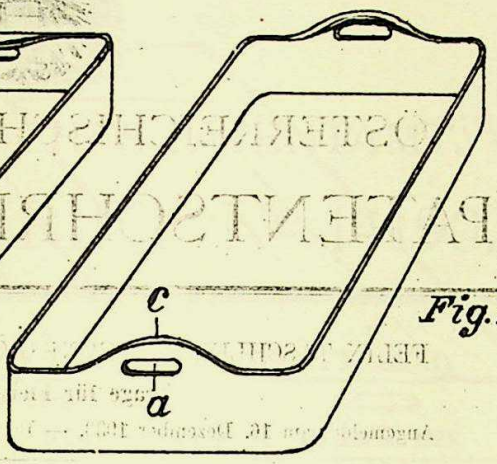


Fig. 3.

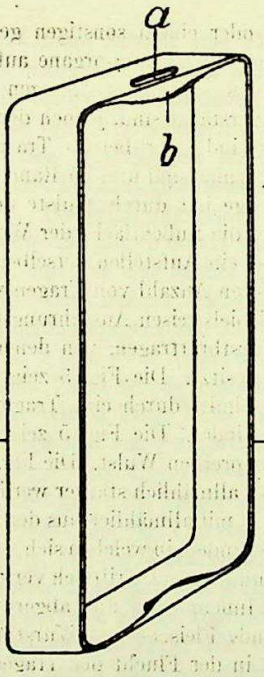


Fig. 7

Fig. 6.

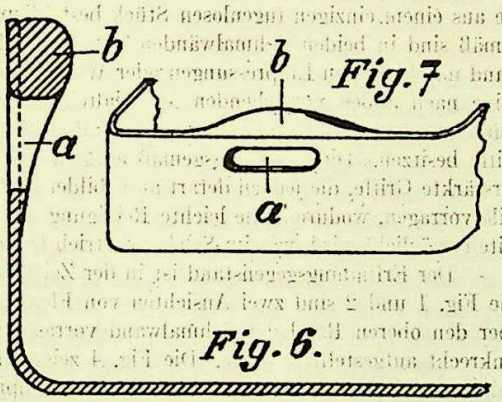


Fig. 5

Fig. 4

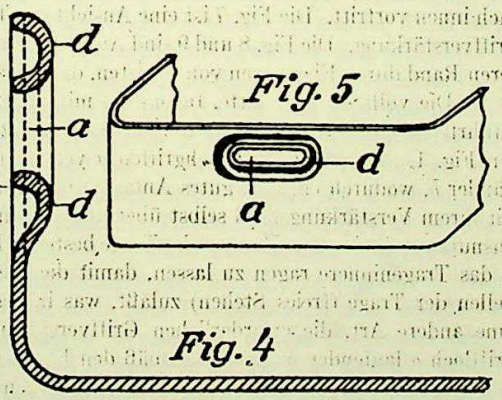


Fig. 8

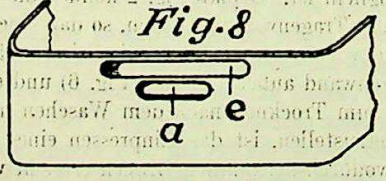
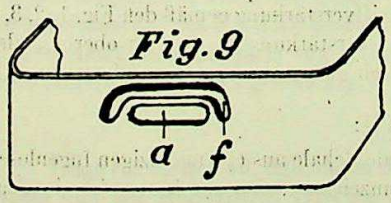


Fig. 9



from 220-94A

Klasse 66. Ausgegeben am 11. Juni 1935.

EXAMINER'S COPY DIV. 40

ÖSTERREICHISCHES PATENTAMT.

PATENTSCHRIFT Nr. 141902.

FELIX TASCHLER IN NEUNKIRCHEN (NIEDERÖSTERREICH).

Trage für Fleisch od. dgl.

Angemeldet am 16. Dezember 1933. — Beginn der Patentdauer: 15. Jänner 1935.

Die Erfindung betrifft eine Fleischtrage aus Metall oder einem sonstigen geeigneten Material, die aus einem einzigen fugenlosen Stück besteht und keinerlei Verbindungsorgane aufweist; erfindungsgemäß sind in beiden Schmalwänden der Trage als Handgriffe dienende Öffnungen vorgesehen, deren Rand mit Hilfe von Einpressungen oder Wulsten der Wand verstärkt sind, jedoch derart, daß die Trage keine nach außen vorstehenden Materialteile aufweist. Es sind zwar bereits Tragen, Servierbretter, Untersätze u. dgl. bekannt geworden, die allseits glatt und fugenlos sind und im Rand eingepreßte Handgriffe besitzen. Die erfindungsgemäß ausgebildete Fleischtrage hat durch Wulste oder Auspressungen verstärkte Griffe, die jedoch derart ausgebildet sind, daß über die Außenfläche der Wand keine Materialteile vorragen, wodurch eine leichte Reinigung der Trage und ein Aufstellen derselben auf ihre Schmalseite ermöglicht wird, was im Selchereibetrieb bei einer größeren Anzahl von Tragen von Bedeutung ist.

Der Erfindungsgegenstand ist in der Zeichnung in beispielsweisen Ausführungsformen dargestellt. Die Fig. 1 und 2 sind zwei Ansichten von Fleisch- oder Wurstbrättragen, von denen die letztere zwei über den oberen Rand der Schmalwand vorragende Griffe besitzt. Die Fig. 3 zeigt die Ansicht einer senkrecht aufgestellten Trage. Die Fig. 4 zeigt einen Querschnitt durch eine Tragenwand, in welcher sich das Griffloch mit rundherum laufender Einpressung befindet. Die Fig. 5 zeigt die Ansicht einer Wand mit Lochgriff und einem diesen Griff umgebenden eingepreßten Wulst. Die Fig. 6 veranschaulicht einen Querschnitt durch die Tragenwand, in welcher der Griff, allmählich stärker werdend, aus der Wand nach innen vortritt. Die Fig. 7 ist eine Ansicht der Tragenwand mit allmählich aus der Wand vortretender Griffverstärkung. Die Fig. 8 und 9 sind Ansichten von Tragenwänden, in welchen sich Grifflöcher befinden, deren Rand durch Einpressen von Wulsten, die jedoch nicht rund um das Griffloch verlaufen, verstärkt ist.

Die vollkommen glatte, fugenlose, mit abgerundeten Innenkanten und abgerundeten Ecken ausgeführte und daher sehr leicht und vollkommen zu reinigende Fleisch- und Wurstbrättrage ist gemäß den Fig. 1, 3, 6 und 7 mit Lochgriffen *a* versehen und hat in der Flucht der Tragenwand vortretende Ränder *b*, wodurch ein sehr gutes Anfassen der Trage ermöglicht ist. Gemäß Fig. 2 können die Griffe *a* mit ihrem Verstärkungsrand selbst über den oberen Rand der Tragenwand vorragen, so daß eine bessere Ausnutzung des inneren Raumes der Trage besteht. Besonders vorteilhaft ist es aber, die Griffverstärkung *b* in das Trageninnere ragen zu lassen, damit die Fleischtragenwand außen plan ist (Fig. 6) und ein Aufstellen der Trage (freies Stehen) zuläßt, was insbesondere zum Trocknen nach dem Waschen nötig ist. Eine andere Art, die erforderlichen Griffverstärkungen herzustellen, ist das Einpressen eines um das Griffloch *a* laufenden Wulstes *d* gemäß den Fig. 4 und 5, wodurch der ähnliche Zweck erreicht wird wie durch Aufstauchen des Materials oder Aufschweißen einer Griffverstärkung gemäß den Fig. 1, 2, 3, 6 und 7. Weitere Ausführungsbeispiele von erfindungsgemäßen Griffverstärkungen sind der oberhalb des Grifflochs eingepreßte Wulst *e* gemäß Fig. 8 oder der das Griffloch U-förmig umgebende Wulst *f* gemäß Fig. 9.

PATENT-ANSPRUCH:

Trage für Fleisch od. dgl., deren das Gut aufnehmende Schale aus einem einzigen fugenlosen Stück besteht und mit Handgriffen versehen ist, dadurch gekennzeichnet, daß als Handgriffe in den beiden Schmalwänden der Trage vorgesehene Öffnungen dienen, deren Rand mit Hilfe von Einpressungen oder Wulsten der Wand oder von nahtlos aufgeschweißten Wulsten verstärkt ist, jedoch derart, daß über die Außenfläche der Wand keine Materialteile vorragen.

Druck der Österreichischen Staatsdruckerei in Wien.

D 7/21 548

ABITARE 208

p. 8

OCT., 1982

SABATTINI: ARGENTI IN CUCINA

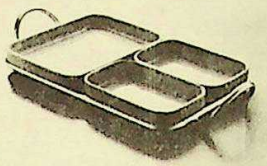
Lino Sabattini, argentiere raffinatissimo, nel 1981 è entrato in cucina e ha disegnato e prodotto la serie **"Pragma"** (definita anche "pragmatica" perché, ovviamente, tutti i pezzi assolvono perfettamente il loro compito). Si tratta di splendidi supporti di tubo metallico argentato, in cui dalla linea del perimetro (con gli angoli arrotondati nei modelli rettangolari) armoniosamente sgorga la linea arrotondata delle impugnature che invitano a prendere. Entro i supporti — rettangolari, ovali, rotondi — sono inseriti recipienti a sponde basse o alte di porcellana bianca da forno.

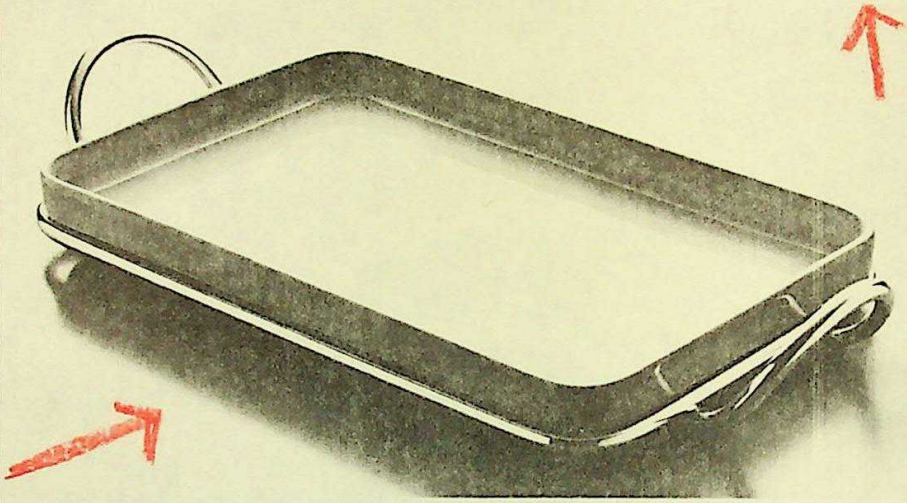
SABATTINI: SILVERWARE IN THE KITCHEN

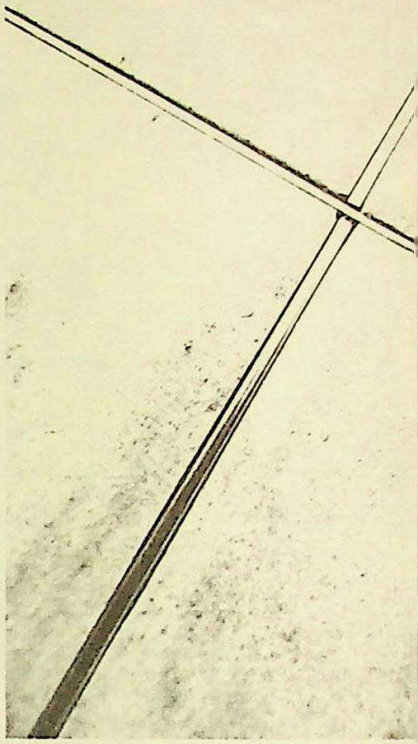
In 1981 Lino Sabattini, a top class silversmith, went in the kitchen and designed and made the **"Pragma" series** *(a "pragmatic" series because of course all the pieces are perfect for the job for which they were designed). These are beautiful supports in silver-plated metal tube in which the rounded line of the handles harmoniously bursts out from the line of the perimeter (with rounded corners in the rectangular models). Inside the rectangular, oval and round supports there are containers with high or low sides in white oven porcelain.*

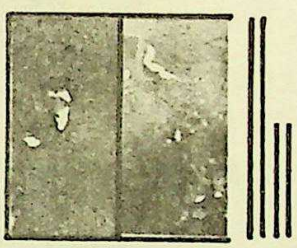
• Nelle foto, tre supporti rettangolari (cm 28x25).

• *In the photos, three rectangular supports, 28x25 cms.*









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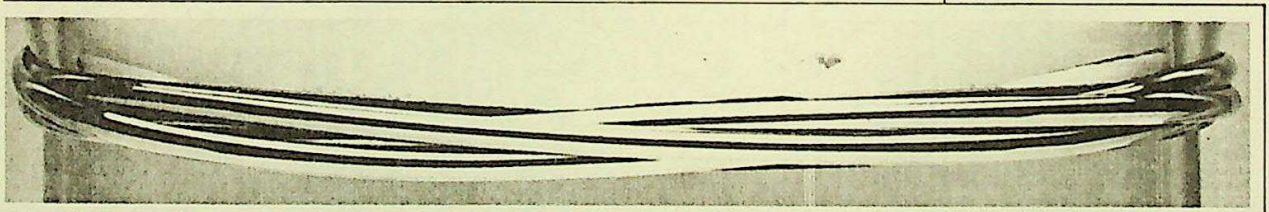
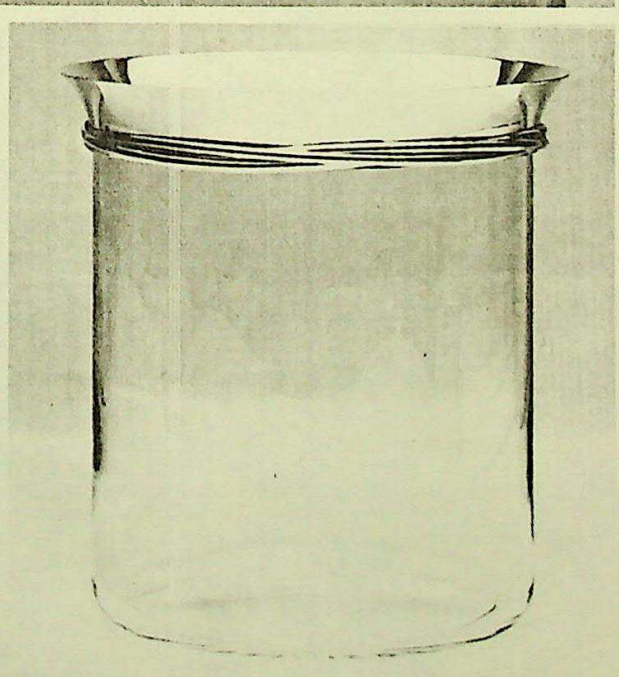


CARTIER: I GIOIELLI DELLA TAVOLA

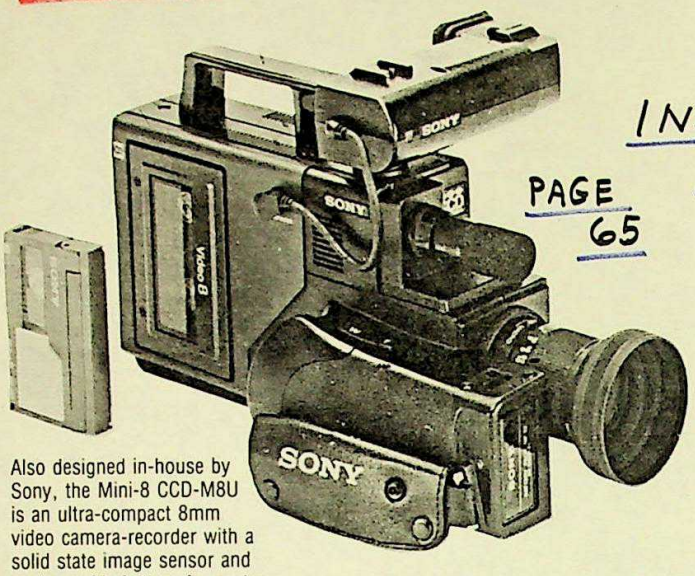
Cartier produce anche gioielli per la tavola, sotto il marchio **Les Must de Cartier**. Hanno forme belle, pure, e sono fatti di argento massiccio "di primo titolo" o di cristallo soffiato a bocca. In alcuni pezzi il cilindro di cristallo si conclude con un bordo d'argento, e quasi tutti i pezzi, poi, portano un segno particolare: il celebre anello intrecciato in tre ori (vedi il particolare qui sopra. La collezione comprende coppe, caraffe da whisky, da vino, da cognac, secchielli per lo champagne e per il ghiaccio, ciotole, coppe e cucchiai da caviale, calici, posacenere, ecc. Ogni oggetto porta naturalmente i punzoni di garanzia ed è accompagnato da un certificato di autenticità, come si conviene a un gioiello di grande nome.

CARTIER: TABLE JEWELS

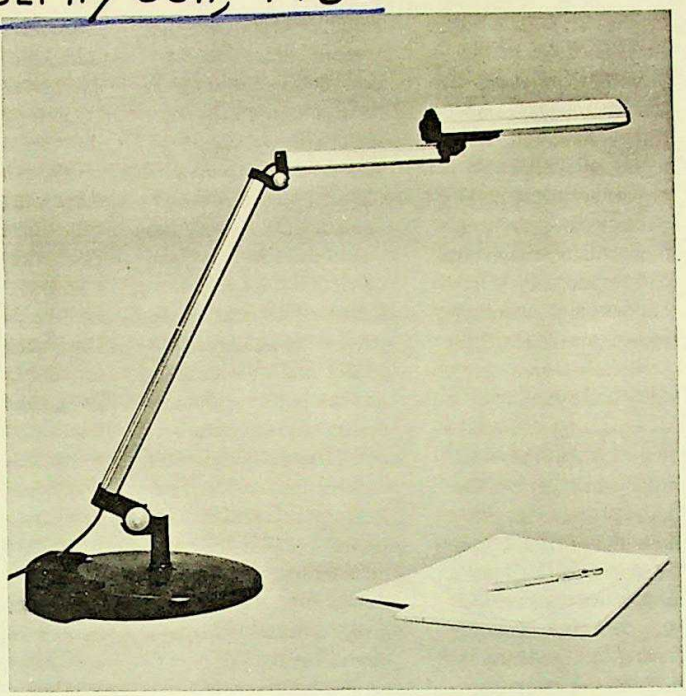
Cartier also makes table "jewels", under the brand name **Les Must de Cartier.** *They have beautiful pure shapes and are in top quality solid silver or in hand blown glass. In some pieces the crystal glass cylinder terminates with a silver edge and almost all the pieces have a special mark: the famous intertwined ring in three golds (see detail in the photo above). The collection includes whiskey, wine and cognac decanters, champagne buckets, icebuckets, bowls, caviar spoons and bowls, goblets, ashtrays, etc. Each item of course has the guarantee mark and a certificate of authenticity, as a jewel with a famous name ought to have.*



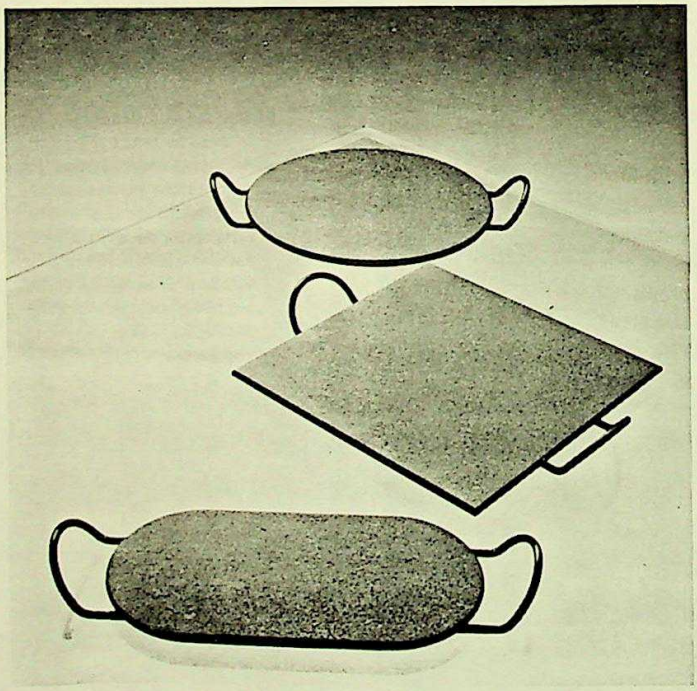
INDUSTRIAL DESIGN
SEPT./OCT., 1985
PAGE 65



Also designed in-house by Sony, the Mini-8 CCD-M8U is an ultra-compact 8mm video camera-recorder with a solid state image sensor and rechargeable battery for up to 80 minutes of recording; the two-pound, paperback book-sized unit, which was a highlight of the recent Consumer Electronics Show, offers unprecedented mobility and ease of use.



A lamp named "Desk." Atelier International/Cassina (New York) has introduced this new fluorescent task lamp designed by architect Ezio Didone that is available with a weighted base or a mounting clamp, offers maximum directional light adjustment and comes in a grey anodized finish.



Designed by Sergio Mian and manufactured by Thema (Padova, Italy), the Nini trays are made of shagreened straticolor plate, with arc handles made of black stove-enamelled iron rod; the trays' matte finish and stark shapes offer an elegantly industrial appeal

The new 8000 Series ½" portable drill, designed and manufactured by Sioux Tools (Sioux City, Iowa), features a 58° angled chuck for greater control and accuracy and eliminates the need for two-handed, right angle drill attachments.

D7/549 20 FRENCH 397,802

N° 397.802 M. Rammer Pl. unique

Compartments March 8, 1909 65--15-4

Fig.1.

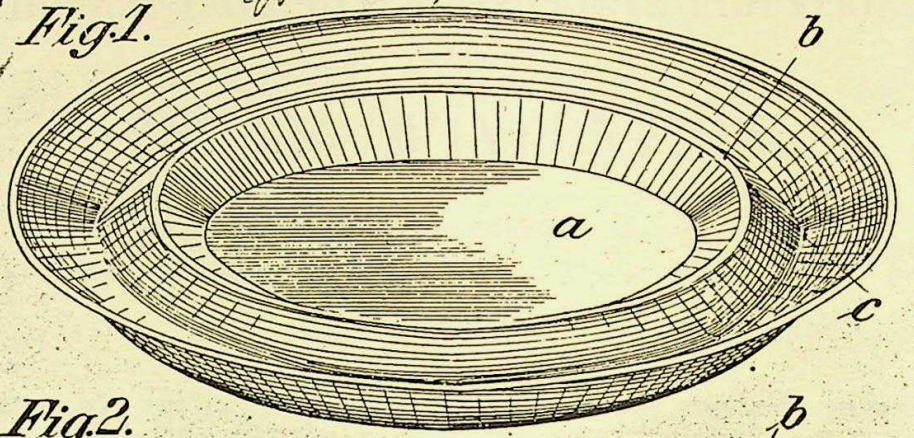


Fig.2.

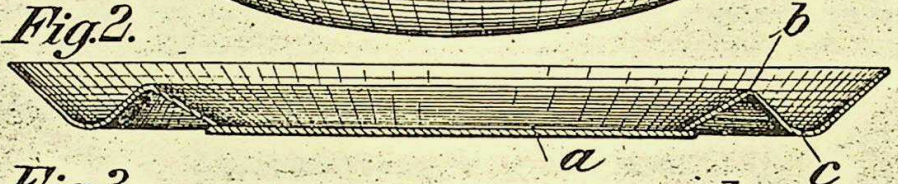


Fig.3.

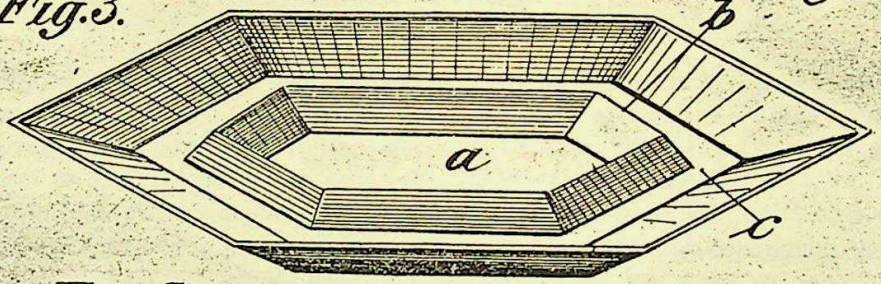


Fig.4.

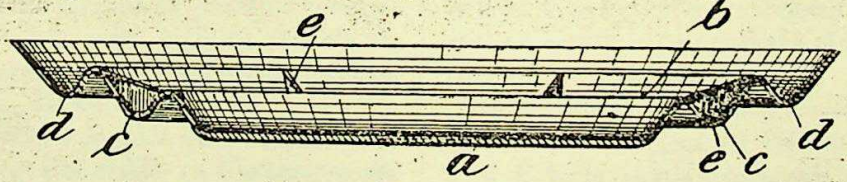
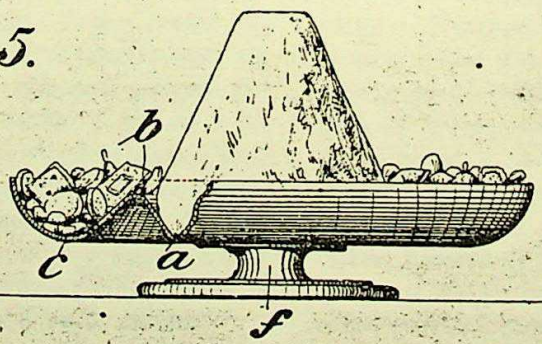


Fig.5.



220-20

RÉPUBLIQUE FRANÇAISE.

OFFICE NATIONAL DE LA PROPRIÉTÉ INDUSTRIELLE.

BREVET D'INVENTION.

IX. — Matériel de l'économie domestique.

3. — COUTELLERIE ET SERVICE DE TABLE.

N° 397.802

Duplicate.

Perfectionnements aux assiettes, coupes et autres objets de vaisselle de table ou de cuisine.

M. FRIEDRICH RAMMER résidant en Allemagne.

Demandé le 22 décembre 1908.
Délivré le 8 mars 1909. — Publié le 18 mai 1909.

La présente invention a pour objet un perfectionnement aux assiettes, coupes et autres objets de vaisselle de table et de cuisine, qui consiste en ce que l'objet de vaisselle est pourvu à son bord d'un ou de plusieurs creux ou rigoles qui l'entourent tout à fait ou en partie, dans le but de recevoir des mets, des liquides, etc. Ces creux ou rigoles peuvent être divisés par des cloisons en plusieurs compartiments, de telle sorte qu'il est possible de mettre séparément dans ces creux des liquides, sauces, etc., de différentes sortes.

Cette vaisselle de table ou de cuisine peut naturellement être établie en n'importe quelle forme et grandeur suivant l'usage auquel elle est destinée et elle peut être adaptée au dessin et au style respectifs. Elle peut recevoir par exemple une forme ronde, ovale ou aussi polygonale. Elle peut encore être munie, lorsqu'elle doit trouver son emploi comme coupe, d'un pied ou d'un support approprié.

Au dessin annexé sont représentées à titre d'exemple plusieurs formes d'exécution de la nouvelle vaisselle de table ou de cuisine :

La fig. 1 en montre une première forme d'exécution;

La fig. 2 est une coupe de la forme d'exécution suivant la fig. 1;

La fig. 3 montre en une vue en perspective une deuxième forme d'exécution;

La fig. 4 montre une troisième forme d'exécution en une coupe;

La fig. 5 montre une élévation d'une quatrième forme d'exécution.

Dans la forme d'exécution, suivant les fig. 1 et 2, laquelle représente une assiette *a* d'une forme ronde, une gorge ou rigole *c* d'une largeur et d'une profondeur appropriées contourne le bord *b* de l'assiette proprement dite. Cette gorge *c* constitue un deuxième récipient pour recevoir des mets, sauces, etc.

Dans la forme d'exécution suivant la fig. 3, un deuxième récipient est créé en dehors du bord *b* de la coupe hexagonale *a* par une gorge *c* qui contourne la coupe complètement. Dans la forme d'exécution suivant la fig. 4, deux gorges *c* et *d* d'une grandeur et d'une profondeur appropriées entourent le bord *b* du récipient *a* et sont destinées toutes les deux à recevoir des mets, des sauces, liquides, etc. Dans la gorge *c* sont disposées un certain nombre de cloisons *e* par lesquelles la gorge est divisée en compartiments, de telle sorte qu'il est possible de verser, dans la gorge, par exemple des sauces différentes. Ces cloisons peuvent naturellement exister dans chacune des formes d'exécution. Il peut en outre aussi y avoir plus de deux gorges.

Dans la forme d'exécution suivant la fig. 5, le récipient a la forme d'une coupe et est

muni d'un pied *f*. Dans cette forme d'exécution le récipient intérieur *a* peut servir par exemple pour mettre de la glace, tandis que des pâtisseries de différents genres peuvent être placées dans la gorge *c*.

La nouvelle vaisselle de cuisine ou de table peut naturellement être faite en porcelaine, faïence, métal, et généralement de toutes les matières appropriées.

RÉSUMÉ :

1° Une assiette, une coupe, un plat, etc., caractérisés en ce que le bord est muni d'un ou de plusieurs creux qui le contournent et qui sont destinés à recevoir des mets, des liquides, etc.;

2° La disposition de cloisons qui séparent, en plusieurs compartiments, les creux contournant l'objet.

F. RAMMER.

Par procuration :
E. BLÉTRY.

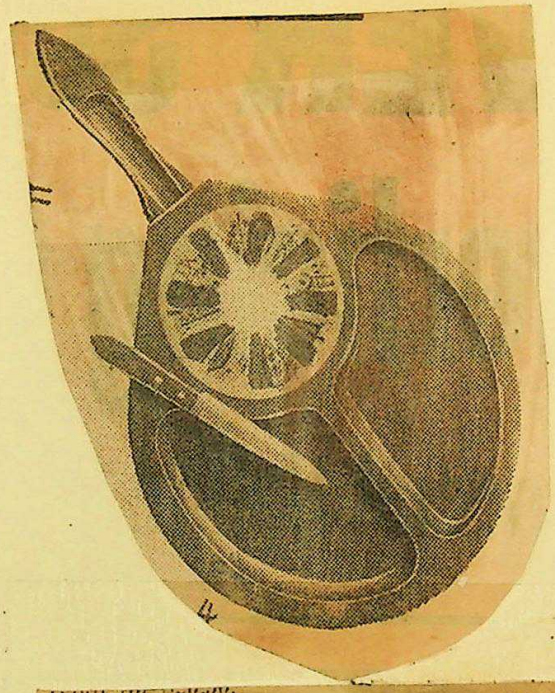
Pour la vente, s'adresser à l'IMPRIMERIE NATIONALE, 87, rue Vieille-du-Temple. Paris (3e).

[redacted] D7-549

D7/38

Page 18
Mar. 6, 1958

Home Furnishings Daily



4. SKILLET SHAPE: Compartmented walnut cheese board has decorative tile inset. Knife fits into groove on the handle. From Jaxton's, Glens Falls, N. Y., retail is $10.

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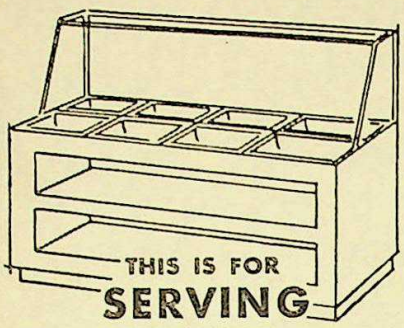
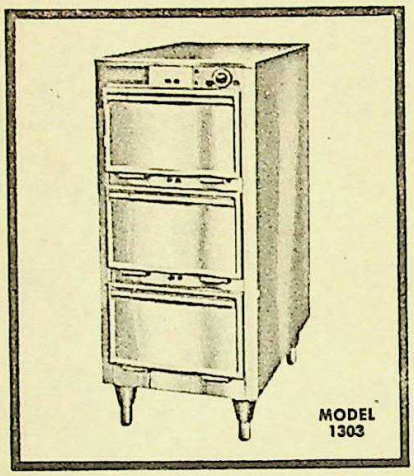
Institutions Magazine 12/63 p. 126

Circle 91 on page 149





THIS IS FOR
HOLDING
HOT FOOD

There is a big difference between a steam table and a Thermotainer®. A steam table can't be beat for dishing up food quickly, and for displaying it to hungry customers.

But, a Thermotainer is the world's best hot food holder.

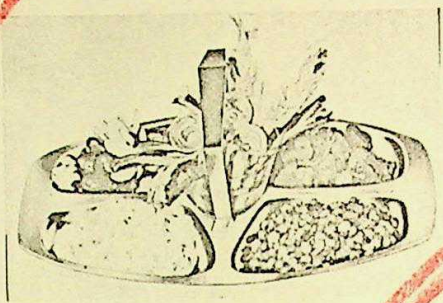
Only Thermotainer can hold hot food "kitchen-fresh" for hours because the exclusive Thermotainer principle uses no steam cr hot water. Instead, controlled heat is channeled around each compartment, keeping the food inside piping hot and delicious until it is ready to be served. For efficient operation, "back-up" your steam table with a Thermotainer.

Better check ALL of Thermotainer's special features:

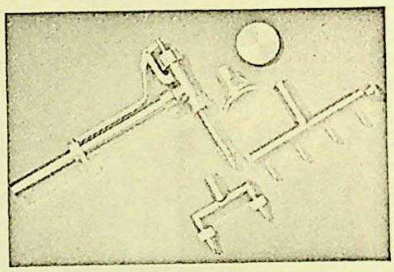
- ☐ Individual Compartment Design—prevents flavor and aroma transfer
- ☐ Full-range thermostatic control
- ☐ Shelf-type doors
- ☐ Push-button moisture control
- ☐ Flexible compartment arrangements—to hold all size pans
- ☐ Pass-thru design available for every model
- ☐ UL, NSF, CSA approval
- ☐ Over 100 standard models

Sold only through authorized dealers. Write for your Thermotainer Catalog on hot food storage.

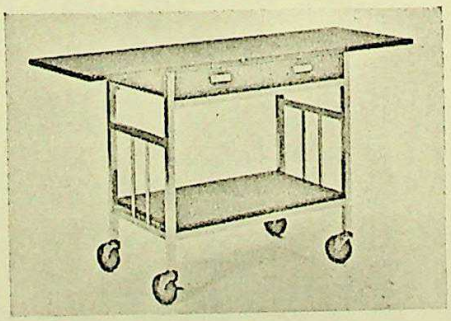
FOOD SERVICE EQUIPMENT



Relish Server (329)
Attractive 14 by 19 in., four compartment server is made of stainless steel with brushed satin finish that does not show finger marks. Both the handle and glass center insert are removable so that the trays may be stacked. Inserts are available in 6 and 10 oz. capacities. Service Ideas, Inc., IM, 24 S. Sixth St., Minneapolis 2.

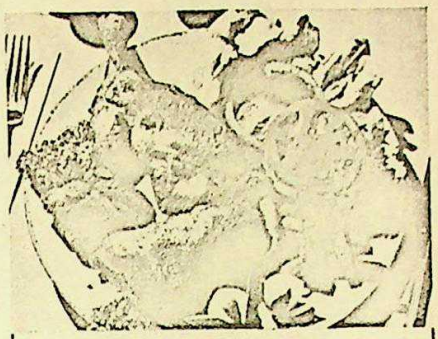


Dispensing Valve (330)
Made of lightweight aluminum alloy, this valve permits single-hand operation for icing cakes, hand-filling jobs or dispensing food products. The unit can be permanently mounted for remote operation. Chem Flow Corp., IM, 113 Paterson Ave., Little Falls, N.J.



Service Cart (331)
Good looking drop-leaf service cart, with bright or brushed brass, chrome or stainless steel undercarriage, is built for maximum durability. A variety of plastic

Circle 99 on page 149



Pre-Cooked
(frozen - breaded)
FRIED CHICKEN
Sweet Sue

Ready to serve in 6 minutes

From the modern kitchens of Sweet Sue comes a real flavor surprise—fried chicken at its very best—a time saver, too—a profit item for you. Individually wrapped portions—just heat and serve in six minutes.
These delicious, plump, juicy, young broiler fryers are grown on Sweet Sue's own poultry farms and processed in our up-to-date kitchens assuring top quality birds—government inspected.
If you are looking for economy plus eating enjoyment, you'll be sure of both with Sweet Sue.
Write, wire or 'phone Jim Beasley for further information on this and other delicious pre-cooked poultry products.

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Phone 232-4201 TWX 205-232-1183
P. O. Box 974, Athens, Alabama

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Voisin
A dining tradition
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Open every day
luncheon, cocktails, dinner

D7-549 XR

A.U.293

2-1968

1103185 COMPLETE SPECIFICATION

2 SHEETS *This drawing is a reproduction of the Original on a reduced scale*
Sheets 1 & 2

GREAT BRITAIN

#1,103,185

Fig.4.

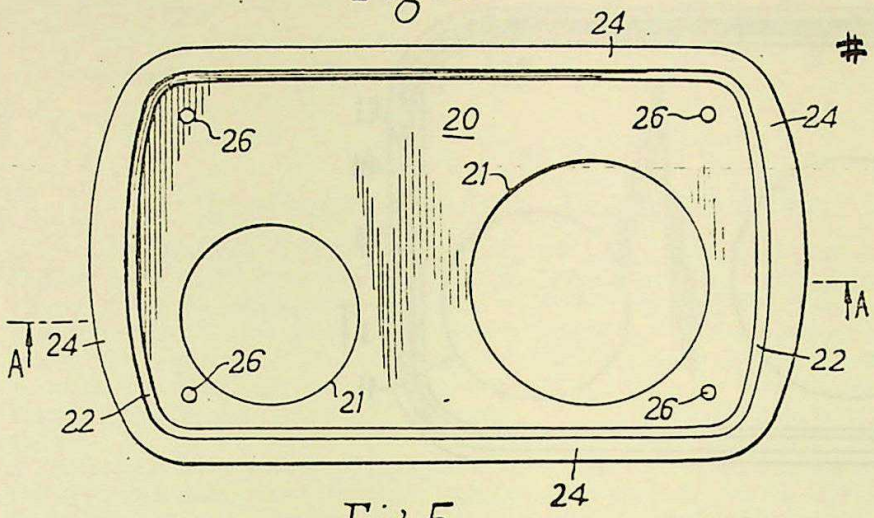


Fig.5.

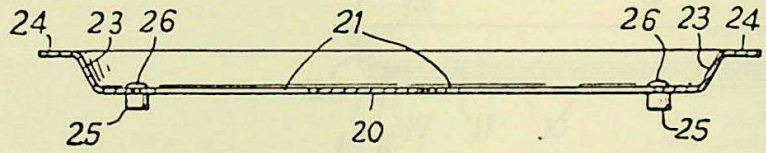
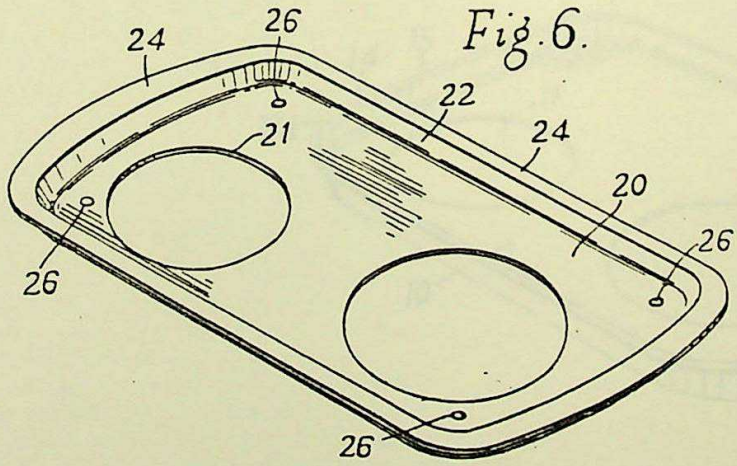


Fig.6.



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#1,103,185
GT. BRIT.

Fig. 1.

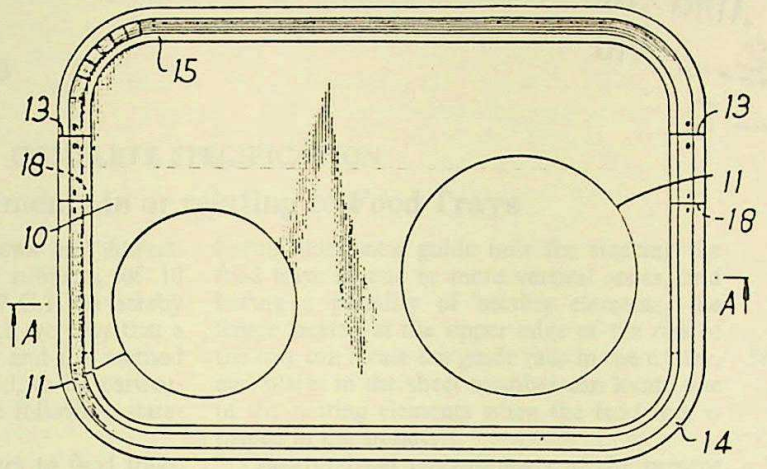


Fig. 2.

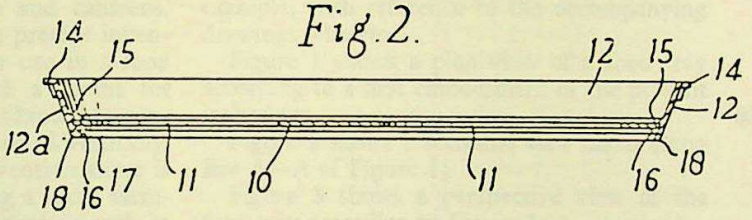
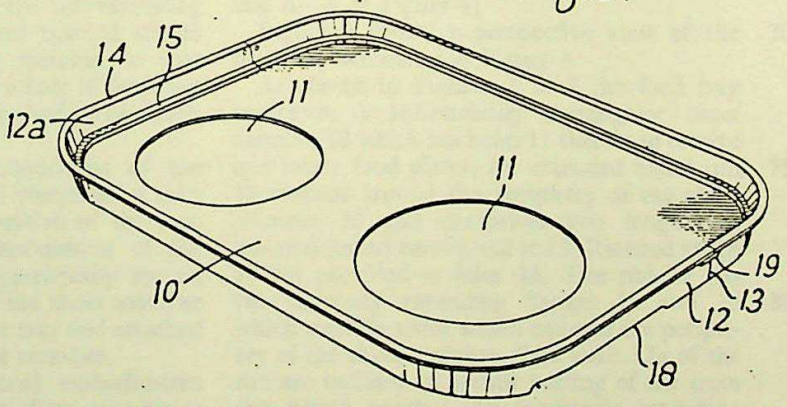


Fig. 3.



1,103,185

PATENT SPECIFICATION

DRAWINGS ATTACHED

1,103,185

Date of filing Complete Specification: 13 May, 1966.
Application Date: 14 May, 1965. No. 20509/65.
Complete Specification Published: 14 Feb., 1968.
© Crown Copyright 1968.

GT. BRIT.
DIV. 3/0
220

Index at acceptance:—A4 AC5B

Int. Cl.:—A 47 g 23/06

COMPLETE SPECIFICATION

Improvements in or relating to Food Trays

We, CYRIL HARRY BLACKBURN and ALFRED HARRIS BODY, both British subjects, of 10 Gray's Inn Road, London, W.C.1, do hereby declare the invention for which we pray that a patent may be granted to us, and the method by which it is to be perfermed, to be particularly described in and by the following statement:—

The present invention relates to food trays, and its object is to provide a tray that is suitable for serving meals in hospitals and canteens. The food tray according to the present invention is particularly suitable for use in a food trolley which is provided with a means for heating the food and which is adapted to contain a plurality of such trays nested vertically.

According to the present invention there is provided a food tray comprising a sheet member having one or more holes therein each to receive and locate a food plate, a rim extending along the periphery of the sheet member, the walls of the rim being inclined to permit nesting of trays one within another, a flange located at the upper edge of the rim extending outwardly from the rim, and bearing means projecting below the sheet member so that when a food plate located in a hole of the sheet member it will not contact any surface on which the tray is placed.

According to a first embodiment of the invention the bearing means comprises a skirt portion formed as a continuation of the rim. According to a second embodiment of the invention four feet are symmetrically spaced one adjacent each corner of the sheet member and made separately from the tray and attached to the lower face of the sheet member.

According to constructional embodiments of the present invention the sheet member is flat and substantially rectangular. The rim may be formed from two lengths of material joined end to end or formed integral with the sheet member.

The food tray according to the invention is particularly suitable for use in a food trolley having horizontal guide rails for stacking the food trays in one or more vertical series, and having a plurality of heating elements, the flange located at the upper edge of the rim of the tray can locate the guide rails in the trolley, and plates in the sheet member can locate one of the heating elements when the food tray is placed in the trolley.

Constructional embodiments of the present invention will now be described, by way of example, with reference to the accompanying drawings wherein:

Figure 1 shows a plan view of a food tray according to a first embodiment of the present invention:

Figure 2 shows a sectional view taken along line A—A of Figure 1;

Figure 3 shows a perspective view of the food tray according to Figure 1;

Figure 4 shows a plan view of a food tray according to a second embodiment of the present invention;

Figure 5 shows a sectional view taken along line A—A of Figure 4;

Figure 6 shows a perspective view of the food tray according to Figure 4.

As shown in Figures 1 to 3 the food tray comprises a substantially rectangular sheet member 10 which has holes 11 therein to receive and locate food plates. An extruded metal rim 12 extends around the periphery of the sheet member 10 and comprises two lengths of material joined end to end at 13. Rivetted strips 19 are provided at joins 13. The rim 12 has two inwardly extending flanges 15 and 16 which provide a slot which engages the periphery of the sheet member. The walls 12*a* of the rim are inclined to permit nesting of the trays one within another. An outwardly extending flange 14 is provided at the upper edge of the rim 12. The rim 12 has a bearing surface in the form of the lower edge of a skirt portion 17 formed as a continuation of the rim. The skirt portion 17 is preferably about 0.2 to 0.3 inches below the lower flange and has gaps 18

[*Price 4s. 6d.*]

cut therein at the short sides to allow plates in the sheet member 10 to locate a heating element when the food tray is placed in a trolley. The gaps 18 are in line with each other and with the holes 11. The gaps 18 preferably extend from the bottom edge of the skirt portion 17 to almost the lower flange. The gaps preferably extend from near one long edge of the tray to about one third to one half the width of the tray. The food tray according to Figures 1 to 3 is suitable for mass production processes, the finished tray comprising two major parts, namely the rim and the sheet member, which could be manufactured and worked separately. The final process thus being the attachment of the rim to the sheet member. The rim could be made from a single length of material or from more than two lengths of material as shown in the drawings. The joins 13 in the rim may be secured by means other than the rivetted strips 19, for instance they could be welded or glued.

As shown in Figures 4 to 6 the food tray comprises a substantially rectangular sheet member 20 which has holes 21 therein to receive and locate food plates. A rim 22 extends around the periphery of the sheet member 20. The walls 23 of the rim 22 are inclined so as to permit nesting of the trays one within another. An outwardly extending flange 24 is provided at the upper edge of the rim 22. Cylindrical feet 25 are provided on the lower face of the sheet member 20 so that their lower surfaces constitute a bearing surface for the tray. The feet 25 may be secured to the sheet member 20 by means of rivets 26 or by any other suitable method. The feet 25 are preferably arranged symmetrically on the sheet member 20 with one of the feet adjacent each corner of the sheet member.

The food tray according to Figures 4 to 6 could be made advantageously from a synthetic plastics material. The food tray could be formed from a single piece of material which could be pressed into shape by conventional techniques. Thereafter the holes 21 could be cut into the sheet member 20 and the feet 25 which are made separately from the tray are attached thereto. The feet could also be made from a synthetic plastics material.

The food tray according to both constructional embodiments is particularly suitable for stacking in a food trolley having horizontal guide rails.

The flanges 14, 24 can locate the guide rails of the trolley and a plurality of food trays could be nested in one or more vertical tiers. The food trolley preferably has heating elements which locate plates in the sheet member.

The heating elements are preferably arranged so that they each locate at least one plate in the sheet member of a tray and lift it, or them clear of the tray. If desired one plate in a tray may be heated whilst another remains cold.

The food tray according to both constructional embodiments has a bearing surface; in one case the skirt portion 17, in the other case the feet 25, which ensures that food plates located in the sheet member will not contact any surface onto which the tray is placed. This is particularly desirable when the food plates are hot and would be likely to damage a heat-sensitive surface onto which the tray is put.

In the example above described the tray has two holes but it may have only one hole or may have more than two holes.

WHAT WE CLAIM IS:—

1. A food tray comprising a sheet member having one or more holes therein each to receive and locate a food plate, a rim extending along the periphery of the sheet member, the walls of the rim being inclined to permit nesting of trays one within another, a flange located at the upper edge of the rim extending outwardly from the rim, and bearing means projecting below the sheet member so that when a food plate is located in a hole in the sheet member it will not contact any surface onto which the tray is placed.

2. A food tray as claimed in claim 1, wherein the bearing means is a skirt portion formed as a continuation of the rim.

3. A food tray as claimed in claim 2 wherein the rim is provided with two inwardly extending flanges which form a slot for engaging the periphery of the sheet member.

4. A food tray as claimed in claim 3 wherein gaps are cut into the skirt portion to allow plates located in the sheet member to contact heating means said gaps extending from the bottom edge of the skirt portion to almost the level of the lowest flange.

5. A food tray as claimed in any one of claims 1 to 4 wherein the rim is formed from a length of material having its ends abutting.

6. A food tray as claimed in any one of claims 1 to 4 wherein the rim is formed from a plurality of lengths of material joined end to end.

7. A food tray as claimed in any one of the claims 1 to 6 wherein the sheet member is flat and substantially rectangular.

8. A food tray as claimed in any one of the claims 2 to 7 and made from metallic material.

9. A food tray as claimed in claim 1 wherein the bearing means consist of feet made separately from the tray and attached to the lower face of the sheet member.

10. A food tray as claimed in claim 9, wherein the sheet member is flat and substantially rectangular.

11. A food tray as claimed in claim 10, wherein four feet are provided, one adjacent each corner of the sheet member.

12. A food tray as claimed in claim 11 wherein the feet are cylindrical.

13. A food tray as claimed in any of claims 9 to 12 and made (apart from the feet) of a one-piece moulded synthetic plastics material.

14. A food tray substantially as described

with reference to either of the embodiments shown in the accompanying drawings.

15. A plurality of food trays as claimed in any of claims 1 to 14 in combination with a food trolley, having horizontal guide rails for stacking food trays in one or more vertical series and having a plurality of heating elements wherein said guide rails in the trolley are capable of locating on the said flange, and, wherein plates in the sheet member can locate one of the heating elements when the lowermost food tray of the stack is placed in the trolley so that when said food tray is placed on the trolley said element locates a plate in said food tray and causes the plate to be raised from said tray so that the plate no longer contacts said tray.

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Printed for Her Majesty's Stationery Office by the Courier Press, Leamington Spa, 1968.
Published by the Patent Office, 25 Southampton Buildings, London, W.C.2, from which copies may be obtained.

D 7/549

AU 292 48201

GB 2078095
JAN 1982

GREAT BRITAIN

(12) UK Patent Application (19) GB (11) 2 078 095 A

(21) Application No **8020210**
(22) Date of filing **20 Jun 1980**
(43) Application published
6 Jan 1982
(51) **INT CL³**
A47G 23/06
(52) Domestic classification
A4A C5B
(56) Documents cited
GB 1151151
GB 1126304
GB 280300
GB 266528
GB 255643
GB 254533
(58) Field of search
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(54) **Serving tray**

(57) The present invention relates to a serving tray for the serving of a meal consisting of a plurality of components such as at least one dish and at least one drink in a drinking vessel 11, the tray comprising a number of recesses 4, 5 for the components of the meal. A hole 7 extends through the tray for the insertion of the thumb of a hand so that the tray can be carried with the thumb on the upper side 10 of the tray, and a downwardly facing surface 5 is provided against which the fingers can rest and support the corresponding portion of the underside of the tray.

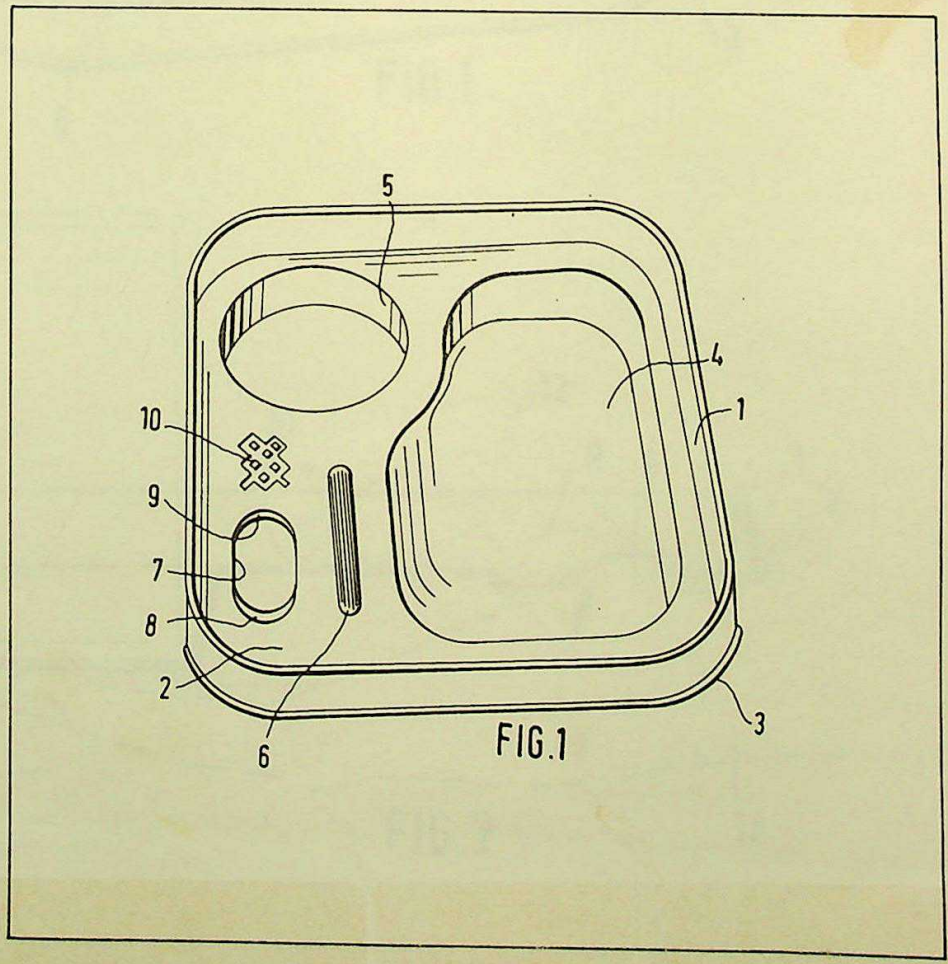

FIG.1

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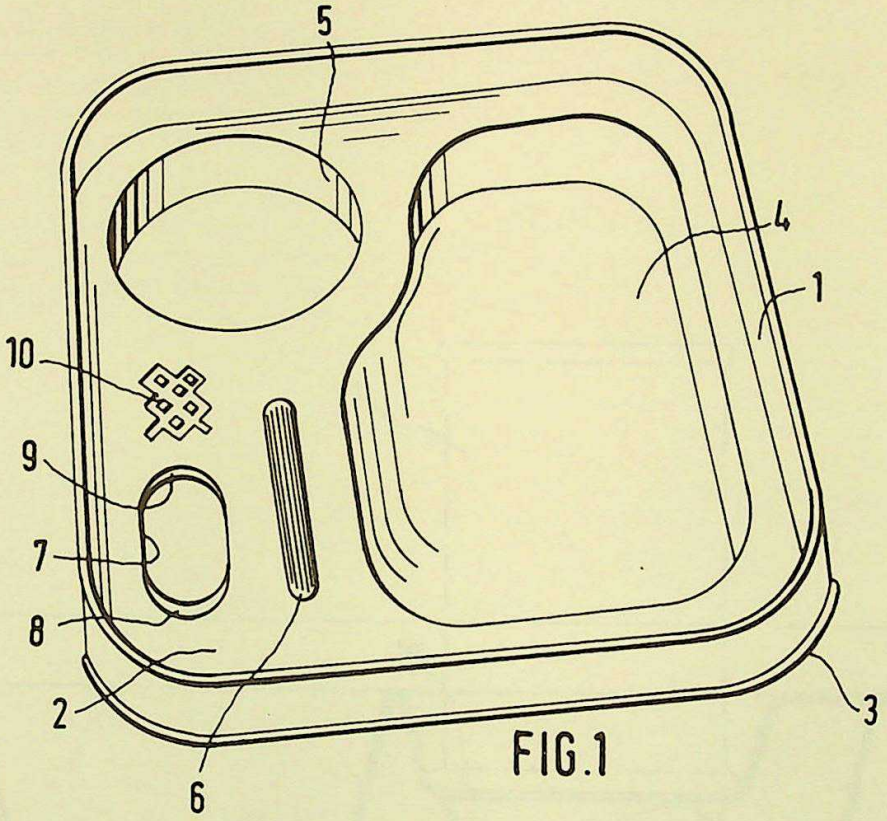

FIG.1

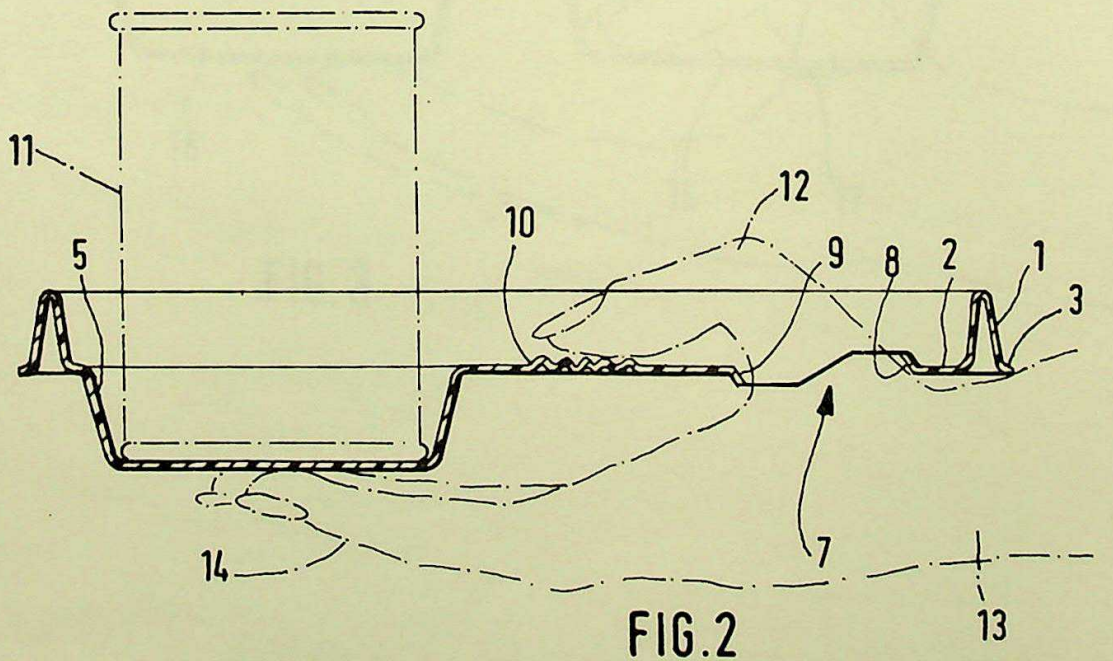

FIG.2

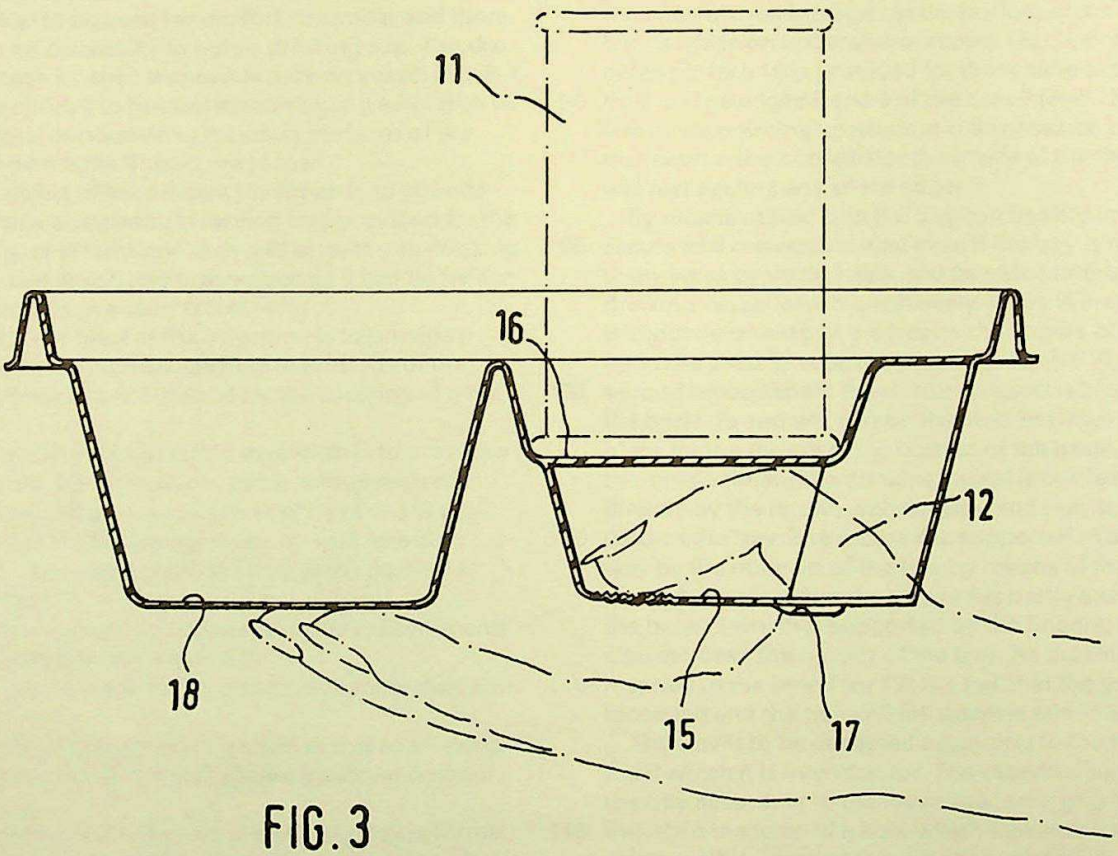

FIG. 3

SPECIFICATION

Serving tray

The present invention relates to a serving tray for serving dishes as hot dogs and similar.

By most meals a plate or similar is necessary for the dish and the plate in turn needs a surface to be placed on by example the surface of a table. On the surface is also placed fork and knife, drinking glass and other accessories for the meal. However, in certain cases a surface is not available for example by serving meals as hot dogs and hamburgers from stands. By such meals it is common to suit the dish to the circumstances by serving food consisting of only one kind as a hot dog without potatoes or salad and by serving the meal without any drink.

By dishes, however, by which serving vessel is necessary, disposable plates or cups are used. By holding such vessel during said circumstances the one hand is occupied to hold the vessel and the other has to be used for the fork or similar and there will be no possibility to hold a drinking cup. The disadvantage by such disposible serving vessel is that it can be difficult to hold when containing a hot dish as the heat is conducted to the outer surfaces of the vessel where the fingers are placed.

The object of the present invention is to provide preferably a disposable serving tray provided for the carrying of at least one dish and at least one drinking vessel and which tray is arranged so it can be held in a secure grip in a convenient way.

A further object of the invention is to provide a serving tray which can be held in portions of the same which are not utilized for the carrying of a hot dish.

Still another object of the invention is to provide a tray which can be made in a thin, cheap material with low stiffness and which in spite of this is provided to carry a drinking vessel as well as a dish without the need to hold the tray at the portion at which the dish is placed.

In the accompanying drawings two embodiments of the invention are shown. In

Fig. 1 the serving tray is shown in perspective and in

Fig. 2 the serving tray is shown in a section along the line II-II in Fig. 1. Fig. 3 shows a second embodiment.

According to the figures the serving tray is formed of a shaped piece of thin material preferably a plastic sheet shaped by means of a vacuum method. Outmost along the border of the tray an upwards pointing frame 1 is stretching which encloses the proper tray surface 2. The frame 1 is at the inside pointing upwards from the surface 2 and is at the outside stretching back down to the level of the surface 2 and terminates in a outwards pointing border 3 which makes it possible to separate the tray of the shaping from the sheet of the material by means of punching. From the surface 2 a bowl 4 and a circular basin 5 formed in the material are pointing downwards. There is also a recess 6 which also is formed in the same piece of material. The basin 5 and the recess 6 and the bown 4 are provided with bottoms which are formed of the lower portion of the piece of material.

At the border of the tray an elongated hole 7 the edge 8 of which is pointing to the frame is bent upwards and which opposite edge 9 is pointing downwards. Opposite to the edge 9 is a corrugated surface 10 provided.

According to the second embodiment shown in Fig. 3 a recess 15 similar to the circular basin 5 in Figs. 1 and 2 is formed with a step 16 In the bottom of the basin 15 is a hole 17 similar to the hole 7 in Figs. 1 and 2. Also the tray of the second embodiment has a recess 18 similar to the recess 4 for a dish and a frame. However, the hole 7 is replaced by the hole 17.

By use of the tray a dish can be arranged in the recess 4 and a lemonade or beer can 11 or other drink can be placed in the recess 5 respectively 15. The recess 6 can be used for holding a napkin or other accessories. When one desires to eat the meal the thumb 12 of the left hand 13 is inserted in the hole 7 or 17 respectively. The rest of the fingers 14 of the hand are resting against the bottom of the basin 5 (or surface on underside of recess 18). The corrugated surface 10 is provided for the resting of the thumb. The edges 8 and 9 of the hole 7 (and 17) which are pointing upwards and downwards provide that neither the outside nor the inside of the thumb will rest against any sharp edge.

By means of said grip the tray can be held in a very secure and convenient way even if the tray is relatively weak by using a thin and flexible material. The drinking vessel which is relatively heavy is carried without deforming of the tray as the fingers of the hand are used as support under the basin 5. By the second embodiment the drinking vessel is placed in the basin 15 and will rest on the step 16 which leaves place for the thumb at the bottom of the basin. By this embodiment the drinking vessel is carried directly by the thumb without any tendency to deform the tray. The recess 4 is supported in a rigid way by the material of the tray by means of the high frame 1. The fact that the recess 4 is partly enclosing the basin 5 which is supported by the fingers, will also increase the rigidity of the tray. As the thumb is inserted in the hole 7 (or 17) the risk that the grip is loosened and the tray will fall down is eliminated.

The tray is to be designed according to the type of meal which it is intended for. The essential part of the tray according to the invention is the grip for the thumb in the form of a hole which makes the secure grip possible. Important is also the possibility to directly support the heaviest part of the tray where the drinking vessel is placed. The number and the form of the bowls and other recesses can be veriated within wide limits.

The second embodiment according to the Fig. 3 has the advantage that no space is needed for the thumb hole which is placed under the place for the drinking vessel. By this embodiment the space used for the thumb hole according to Fig. 1 can be used for a recess for a cold dish as a salad without the need to enlarge the tray.

CLAIMS

1. Serving tray for the serving of a meal consisting of more components as at least one dish and at

least one drink in a drinking vessel the tray comprising a number of recesses in the form of bowls for the components of the meal, through which tray a hole is stretching, and provided in shape and size to form an opening for the insertion of the thumb of a hand so that the tray can be carried with the thumb on the upper side of the tray while for the rest of the hand is provided a downwards pointing surface against which the hand can rest and support the corresponding portion of the underside of the tray.

2. Serving tray according to claim 1 in which the hole is showing a first edge which is pointing against the border of the tray and is provided with a border portion which is pointing upwards from the upper side of the tray and which by means of a rounded edge connects to the underside of the tray and an opposite second edge which is pointing towards one of said recesses and is provided with a border portion pointing downwards from the underside of the tray and which by means of a rounded edge connects to the upper side of the tray.

3. Serving tray according to claim 2 in which the recess towards which the second edge of the hole is pointing is arranged for carrying a drinking vessel and which recess is placed in such relation to said second edge of the hole that when the thumb in the intended way is inserted in the hole the fingers of the hand can rest against the underside of the recess.

4. Serving tray according to claim 3 and comprising at least one recess intended to contain a hot dish in which said recess for the hot dish is on a distance from the normal place where the fingers of the hand will rest when the thumb of the hand is inserted in said hole in the intended way.

5. Serving tray according to claim 1 comprising a least one recess intended for the placing of a drinking vessel in which said hole for insertion of the thumb is placed in the bottom of a recess intended for the placing of the drinking vessel which recess on a distance from said bottom shows a step pointing inwards in the recess and provided to carry the bottom of the drinking vessel thereby forming a space under said bottom of the drinking vessel for the thumb.

6. Serving tray constructed and arranged substantially as described herein with reference to and as illustrated in Figures 1 and 2 or Figure of the accompanying drawings.

Printed for Her Majesty's Stationery Office by The Tweeddale Press Ltd., Berwick-upon-Tweed, 1981.
Published at the Patent Office, 25 Southampton Buildings, London, WC2A 1AY, from which copies may be obtained.